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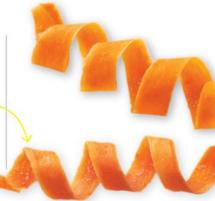
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# A Postcard from Charleston

Tasting notes from one of the South's most delicious cities



**NOT LONG BEFORE** this issue went to press, my wife, Susan, and I went to Charleston, South Carolina, for a weekend. We had lived there for a few years before moving to Birmingham, and some old friends had invited us to a special gathering we couldn't pass up. We stayed at the John Rutledge House Inn, an elegant bed-and-breakfast on Broad Street that dates back to the 1700s (it's the supposed birthplace of she-crab soup), and we didn't bother to rent a car. We wanted to walk, take our time, and see our beloved old city up close. We wanted to be tourists.

I can't do the experience justice, because walking through Charleston is something to be done with all the senses. You need to smell the salt air, hear the *clop clop* of horse hooves on cobblestone streets, see the afternoon light hitting the church steeples. It's also hard to describe the electricity coursing through the city, the palpable sense of creativity and commerce and conversation that makes it seem like a giant cocktail

party. (And yes, they do like their cocktails, as evidenced by the number of new bars in town.) When I worked there during the Great Recession, there were practically tumbleweeds blowing down Upper King Street, but now there are new restaurants, shops, and galleries every 10 feet. Surprises await around every corner: Look, it's a tiny coffee shop! A cool hat store! A cute bakery! It feels like you're in Paris, only there are Southern accents floating on the air.

But it's the food that has really taken this town by storm. To understand Charleston now, you have to taste it. You have to try the pickled shrimp at Edmund's Oast, the oyster sliders at The Ordinary, the carnitas taco at Minero, or the fried chicken at Leon's (spicy, crispy perfection). You have to sit in the converted gas station that is Xiao Bao Biscuit and have a cabbage pancake, or-if you want to get closer to the ocean—try the shrimp roll at The Obstinate Daughter on Sullivan's Island, which Southern Living named one of the best restaurants in the South last fall. There are so many options that it can be overwhelming, and I'm just talking about the new spots.

That's why I thought it was high time we did a guide to what's happening in the Holy City ("Charleston Now," page 70). There isn't a magazine big enough to really get the job done, but think of Jennifer Cole's story as an appetizer, something to whet your appetite for one of the most delicious cities in the South. I can't wait to take another bite.

> SID EVANS. EDITOR IN CHIEF SID@SOUTHERNLIVING.COM: @SIDMEMPHIS



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Spring is here, and it's time to get the garden in shape. Check out Container Gardening—filled with more than 100 gorgeous pots for indoors and out. Want fresh ingredients from your backyard? Easy Gardening is your ultimate guide to growing Southern edibles.





EACH MONTH. WE **GET A LOT OF** READER LETTERS. **BELOW IS AN EXCERPT** FROM A RECENT FAVORITE.

#### **LETTER OF THE MONTH:**

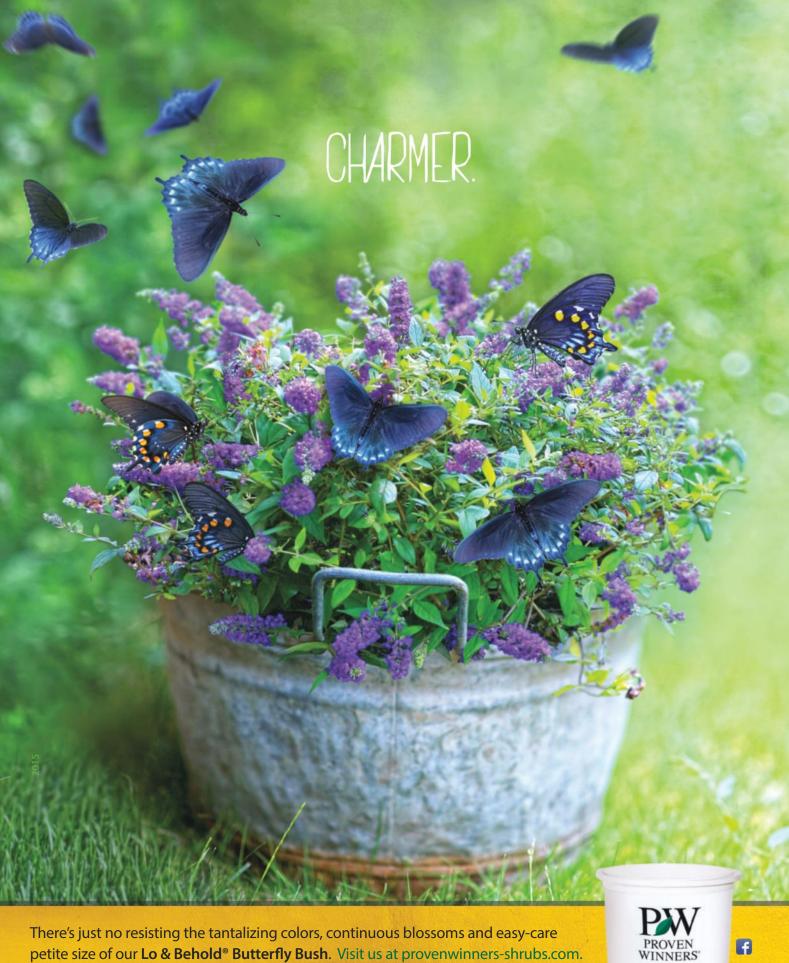
My January Southern Living arrived earlier this week! First, let me say that I grew up in Birmingham and have been familiar with Southern Living since the day it began. As a young married girl, I always relied on Southern Living to help me learn to cook and decorate my new "home and garden." As my husband and I were transferred to Atlanta, Memphis, and Houston and then back to Atlanta, Southern Living always came with me. This issue is so interesting that it's taken me three or four days to slowly enjoy and absorb all the wonderful articles! I particularly loved the 10 Decorating Resolutions, The New Atlanta, Pretty Little Spaces, and Winter Beers (six-packs to both my son and son-in-law for Christmas!).

> -L. RANSOM **ATLANTA**

P.S. I enjoy the iPad version as well.

### CHARLESTON INSIDERS' WEEKEND

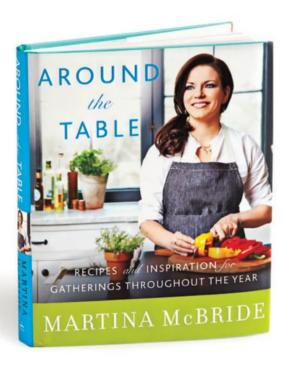
Southern Living will be hosting several special events in Charleston May 1-3. For more info, visit southernliving.com/ charleston.





# **COMMUNITY COOKBOOK**

BUILD A BETTER LIBRARY, ONE GREAT BOOK AT A TIME



When the *SL* Test Kitchen started to test recipes from Martina McBride's new cookbook, we quickly found out this country star doesn't just write Grammy-winning songs—she also creates cookies that are big hits! *Around the Table* is filled with her most beloved dishes, family stories, and easy party ideas from a woman who knows how to keep a crowd entertained.



### TRIPLE CHOCOLATE CRANBERRY OATMEAL COOKIES

The prepared dough keeps well, covered, in the refrigerator. Let it

sit at room temperature for about 20 minutes, and then scoop and bake.

- 1 cup all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. ground cinnamon
- 1/4 tsp. kosher salt
- 10 Tbsp. unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar

- 1 large egg
- 1 tsp. vanilla extract
- 1 Tbsp. orange zest
- 1 cup old-fashioned oats
- <sup>1</sup>/<sub>2</sub> cup semisweet chocolate chunks
- 1 cup milk chocolate chips
- 1 cup white chocolate chips
- 1/2 cup dried cranberries

Preheat the oven to 350°. Line 2 (17- x 13-inch) rimmed baking sheets with parchment paper. Whisk together the flour, baking soda, cinnamon, and salt in a medium bowl, and set aside. In a large bowl, beat the butter, granulated sugar, and brown sugar with an electric mixer until smooth and fluffy. Add egg, vanilla, and orange zest, and beat until blended. Add the flour mixture and oats, and stir until blended. Stir in chocolate chunks, 1/2 cup of the milk chocolate chips, 1/2 cup of the white chocolate chips, and the cranberries. Drop batter by rounded Tbsp. onto prepared baking sheets, at least 2 inches apart. Bake for 12 to 14 minutes or until the edges are lightly browned. Cool on baking sheets for 5 minutes, then transfer cookies to a rack, and cool completely. In separate small bowls, microwave remaining 1/2 cup milk chocolate chips and 1/2 cup white chocolate chips at HIGH power for 1 minute, stirring after 30 seconds. Using a small spoon, drizzle the melted chocolate over cookies. Let stand until the chocolate sets,

MAKES about 2 ½ dozen. HANDS-ON 30 min.; TOTAL 2 hours, 5 min.

about I hour.



### CHERRY-ROSEMARY MUFFINS

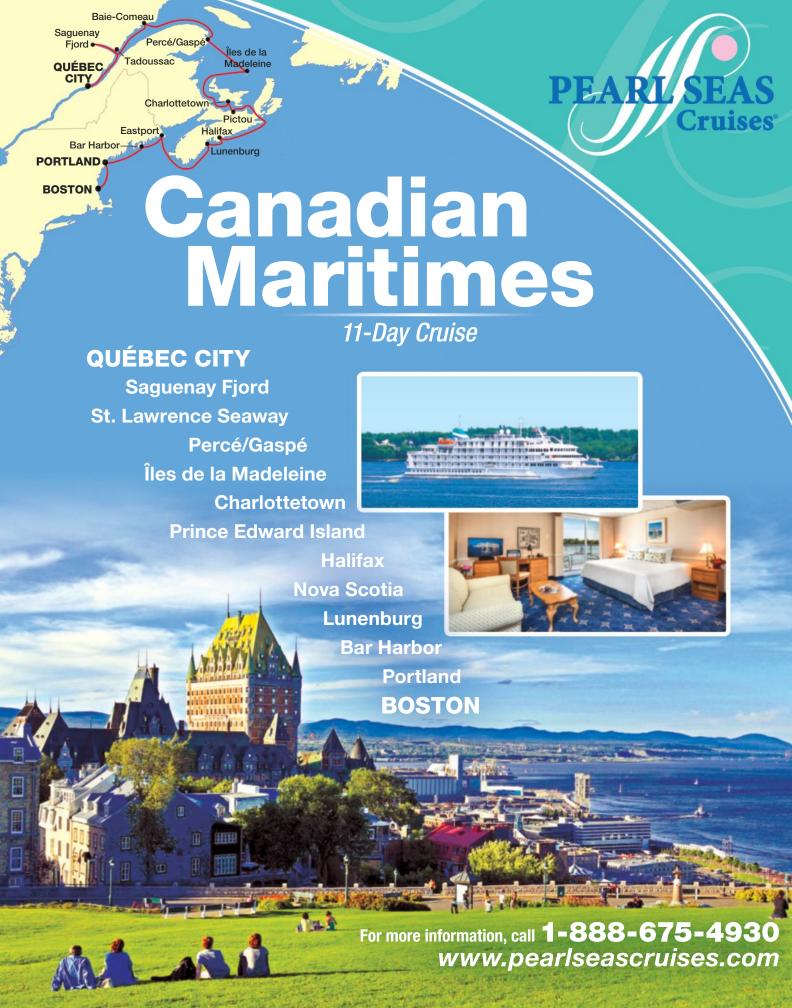
These sweet and savory muffins have a unique and delicious flavor combination.

- 4 cups all-purpose flour
- 1 tsp. kosher salt
- 11/2 Tbsp. baking powder
- 11/2 cups sugar
  - 2 medium oranges
  - 2 large eggs, beaten
- 11/2 cups milk
- 1/2 cup butter, melted
- 11/2 cups dried cherries, lightly chopped
  - 2 Tbsp. chopped fresh rosemary

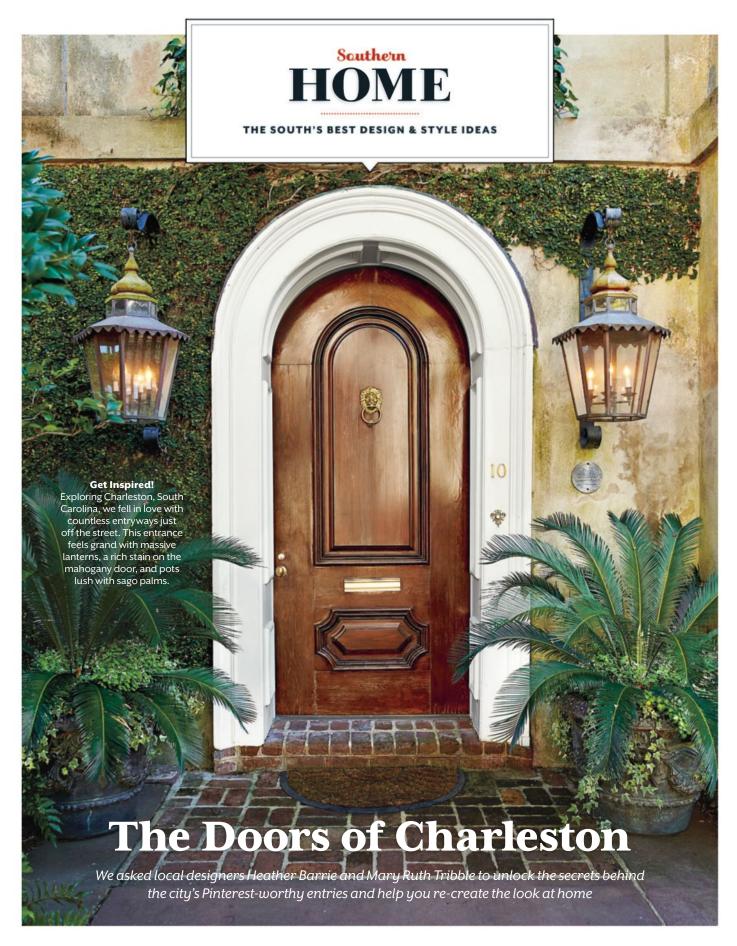
Preheat oven to 375°. Lightly grease or line 2 (12-cup) muffin tins. In a large bowl, whisk together the flour, salt, baking powder, and sugar. Grate 2 Tbsp. of zest from the oranges, and set zest aside. Then squeeze the oranges to get 1/2 cup juice. In a medium bowl, combine the eggs, orange juice, milk, and butter. Stir the egg mixture into the flour mixture until just combined. Fold in orange zest, cherries, and rosemary. Spoon batter into muffin tins, filling three-fourths of each cup. Bake for 18 to 20 minutes or until a wooden pick inserted into the center comes out clean.

MAKES 2 dozen. HANDS-ON 15 min., TOTAL 35 min.

To order Around the Table, visit amazon.com or your local bookstore.







# PLAY THE BLUES

THE DOOR: Strike a high note on an otherwise toneddown entry with a pop of color. This home has classic craftsmanship, such as fluted pilasters and a starburst transom, but what really shines-other than a cute pupis the deep blue paneled door with shiny brass accessories.

### THE CONTAINERS:

Liven up the look with plants in complementary colors. "The beautiful blue door, surrounded by crisp white architecture, made me long for a zesty contrast," Heather says. She flanked the door with satsuma mandarin topiaries for a fresh splash of orange. Large, sapphire-glazed ceramic pots offer a nice boost and tie back to the door's bold shade. Zinnias, lantanas, and cosmos in citrusy hues pour out of the pots.



# GET THE LOOK



Solid Brass "S" Style Door Knocker, \$35.29; houseofantique hardware.com



**Cauldron Pot** in Blue, \$220, available through Charlie Thigpen's Garden Gallery; 205/328-1000



**Heavy Brass** Mail Slot, from \$39.95; signature hardware.com

products, from top: courtesy house of antique hardware; hector sanchez; courtesy signature hardware; courtesy troy lighting



Beacon Hill, \$386; troylighting.com for



# **PEACHES** AND CREAM

# THE DOOR: Let

a cheerful paint color loosen up a formal facade. This coral shade peps up a Palladian transom, traditional pediment, and regal door knocker. Break from an otherwise symmetrical look with a single carriage lantern.

#### THE CONTAINERS:

Use tall planters to heighten a doorway visually. Here, doubledecker wax-leaf ligustrum topiaries stand at attention by the door. "The classic architecture called for elegant containers," says Mary Ruth. Circling each cast-stone urn is a ring of petunias and calibrachoas in shades of peach and orange, echoing the door's warm hue. Trailing creeping Jenny and variegated English ivy spill over the edge, softening up the home's straitlaced feel.



# GET THE LOOK



Hand-Welded House Number, \$30; anthro pologie.com



**ELK Lighting** Grande Isle **Sconce**, \$818; farreys.com



Acadia Urn, \$299; frontgate.com



**Lion Door** Knocker, \$139;

# GET THE LOOK



**Estate Knob** (5041), from \$100; baldwin hardware.com for retailers



**Federal** Hanging Lantern, \$459; shadesof light.com



4 Inch Solid Brass Number, \$2.97; homedepot.com



Blue Ceramic Planter, from \$480; scenario home.com



# GREEN TO ENVY

THE DOOR: Give guests a warm welcome with friendly tones of green, gray, and blue. This grand doubledoor entry is balanced by its easygoing, leafy hue and simple carving. The weathered patina of the pendant lantern suggests a home that's mellowed over time.

### THE CONTAINERS:

Carry on the verdant theme with cast-stone pots in a bronze verdigris finish. Their rounded shape softens the rectangular lines of the doors. The foliage of salvia, rosemary, coleus, and ornamental kale reflects the doors' green color, while lush complementary flowers such as lobelias, salvias, bacopas, and petunias billow out from the containers.

# SOLAR FLAIR

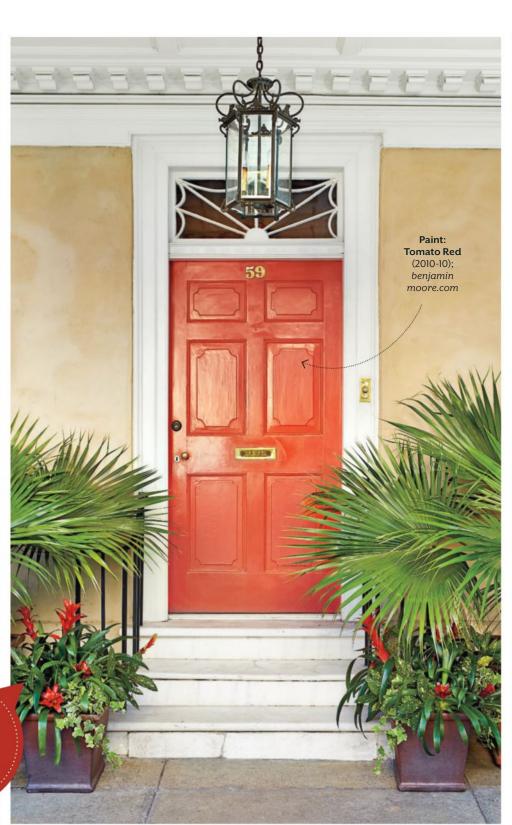
THE DOOR: Amp up a traditional home with unexpected sunset hues. Here, fiery red paint energizes an entryway, which exudes elegance with its ornate transom, dentil molding, filigreed pendant light, and wrought iron railing.

#### THE CONTAINERS:

Counter the traditional look with a more modern vibe by incorporating boxy earthenware planters that reflect the geometric shapes found on the paneled door and molding. They're bursting with plants that pack a tropical punch, including Chinese fan palms, scarlet bromeliads, and gold-variegated aucuba and ivy.

# **Editor's Tip** Swap out plants

to suit the season so you can have color at your door year-round.



# GET THE LOOK



**Heavy Duty Brass Traditional** Mail Slot, \$99.90; houseofantique



**Square Hanging** Pendant Light, from \$375; bevolo.com for retailers



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"Please Ring" Doorbell Button, \$18; rejuvenation.com



Fiberstone Box, from \$215; jayson home.com



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# MORE SHADES OF CHARLESTON

We spotted these classic, colorful front doors in the South of Broad neighborhood (mapped below). Now we want to see  $more\,from\,around\,the\,South!\,Share\,your$ favorites from any town by posting on Instagram with #SLFrontDoors.













A remodel focused on simple design with pops of green brings out the brighter side of this Arkansas kitchen



#### A BURST OF CITRUS IS

a surefire way to add energy. Just ask designer Melissa Haynes (melissahaynesdesign .com), who redesigned this kitchen for a pair of doctors with a busy, on-call lifestyle. After living in the Fayetteville, Arkansas, house for about a year, the couple was ready to lighten and modernize their Country French kitchen, but they needed help. Melissa found a way to simplify and open the crowded yet

well-built kitchen without doing a complete gut job.

Her process began with evaluating existing features that were solid and expensive to replace. Costly floors, cabinets, and appliances stayed but were updated with new paint, cabinet fronts, and quartz countertops. Melissa created a larger island that now boasts extra dishwasher drawers and comfy stools, which make it an inviting hangout area.

Next, she stole space from a closet to fit in a breakfast nook. To help liven up the classic white walls and cabinetry (painted Benjamin Moore's Ballet White), she carefully chose a palette of green and orange accents. Mixing metals, such as brass hardware with stainless steel, provided the ideal finishing touch to modernize the look.

#### What Melissa did:

- Cleaned up fussy cabinetry
- Eliminated the hanging pot rack
- Built a larger island with hidden storage
- Freshened the palette
- Incorporated family-friendly materials such as durable quartz countertops and Sunbrella fabrics





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## **TAKE A CLOSER LOOK**

THE BREAKFAST **NOOK** A custom octagonal, quartz-topped table surrounded by three chairs and a freestanding banquette "offers a lot of seating in a tight space," says Melissa. The pair of fruit drawings gives a subtle nod to the room's color scheme.

**THE CABINETS** New furniture-like feet and large recessed (not overlaid) doors and drawers upgrade existing cabinets. "The bigger the cabinet doors, the fewer you need, which creates a cleaner look," Melissa says.

THE BACKSPLASH (3) Beveled Ann Sacks subway tile in a celadon shade sets the tone for a bright and lively color palette.

THE LIGHTING A clear 4 glass pendant (Katie Large Fitter Pendant; circalighting.com) over the sink and a brass double pendant above the island (shown on previous page) provide light without adding visual weight overhead.

THE PANTRY A wine cooler, (5) relocated from elsewhere in the house and outfitted with new beverage drawers on the bottom, turns part of the pantry into a drink station.













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Greenville skyline.

# BEAUTIFUL VIEWS FROM EVERY ROOM



**Dining Room, Richmond, VA:** Experience the simple pleasure of dining "alfresco" with French doors in the eating area that open to a covered porch. Keep window treatments minimal so you can savor the abundance of beauty and natural light all year long.

BUILDER: CREATIVE HOME CONCEPTS, LLC CreativeHomeConcepts.com DOOR TYPE: MARVIN ULTIMATE SWINGING FRENCH DOOR

**Living Room, Greenville, SC:** Who needs a conventional display of framed art and photographs when you can have a wall full of windows highlighting a one-of-a-kind view? These expansive picture windows are designed to capture—not obstruct—a 180 panorama of the mountains and

BUILDER: DILLARD JONES BUILDERS Dillard Jones.com DESIGNER: SH DESIGNS WINDOW TYPE: MARVIN PICTURE WINDOW





**Bedroom, Tampa, FL:** Relax and surround yourself with the majesty of Florida's natural landscape—minus concerns about unpredictable climate. High winds and intense elements can cause some windows to degrade over time, but Integrity® Windows from Marvin hold strong and perform under stress to keep your project looking great for years to come.

BUILDER: JAVIC HOMES JavicHomes.com DESIGNER: JEFF AVERY / MAGNOLIA INTERIORS WINDOW TYPE: INTEGRITY WOOD-ULTREX DOUBLE HUNG WINDOWS

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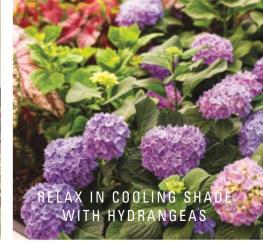
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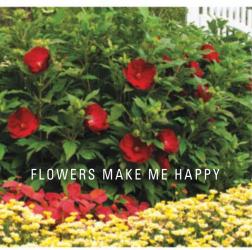


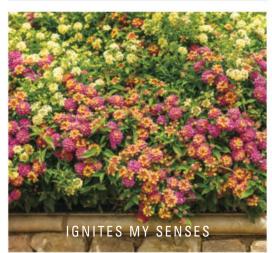


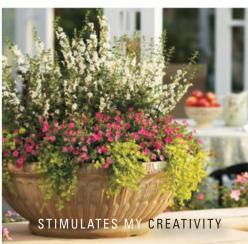


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**HEAD GARDENER LAURIE KLINGEL** is in her ninth year of using tulips to dress the perennial borders at Eyre Hall in Cheriton, Virginia. A visitor magnet 365 days a year, the 2-acre walled garden is lush with English boxwoods planted circa 1800 and is still owned by descendants of John and Ann Eyre, whose parterre design included some of the first crepe myrtles imported to America. The show of brilliant tulip colors against the towering old growth is a miracle of rejuvenation that Laurie maximizes with thoughtful patterns and critter-proof bulb cages. She and her crew plant the five borders with 4,500 new bulbs every fall to bring a modern touch to the imprint of previous generations. "Weaving stunning tulip colors through these borders of old, established trees and shrubs in fresh ways is a challenge," she says of her design work. "But the single, late-blooming hybrids have the biggest flowers and longest stems, and they can turn a demure garden into a Mardi Gras." Her border arrangements this spring reveal the power of bulbs—an amazingly affordable and prolific source of garden color to wake and shake up the garden when we need it most.

# **JUST ADD TULIPS**

### The Big Idea

Crepe myrtle trees stay bare through tulip time, so their branches look skeletal. The mottled trunks are prominent when other trees are growing green. Play up the trunks' two-tone bark with blooms, and enhance the branches with plants that offer contrasting leaf textures.

#### The Plants

Mahogany and blond tones in the 'Natchez' crepe myrtle tree bark get pumped up with a foreground mix of colorful 'Delta Tapestry' pansies. Mid-ground 'Hocus Pocus' tulips with their slash of red emphasize the graphic tree bark. Between the two rows of intense yellow are blue 'Mr. Fokker' anemones and camassias to relieve the eye. The feathery texture of chartreuse baby's breath spiraeas, broad leaves of emerging hostas, and mounded backdrops of English boxwoods, doublefile viburnums, and hydrangeas provide contrasting foliage.

### The Details

To ensure a full tulip border that voles won't devour in winter, Laurie plants bulbs in clutches of up to 20 in a bulb basket. She makes a basket by using galvanized wire to sew a 12-inch-diameter circle of 1/2-inch rat wire (aka hardware cloth) to a 37- by 10-inch piece of rat wire. Then she buries each basket about 21/2 times as deep as the size of the bulbs.

No.

## **DON'T FORGET FOLIAGE**

The Big Idea Pair flamboyant tulips and pansies in a vibrant pink-and-blue color combo to contrast with established trees and shrubs, such as the dark burgundy leaves of Japanese maple.

The Plants Hot pink 'Grand Style' tulips, blue pansies, 'Emperor I' Japanese maple, 'Burgundy Wine' tree peonies, light green spiraeas, boxwoods, and deutzias

The Details The shrubs and trees provide foliage that comes out at the same time that the tulips bloom. The emerging fern fronds will help hide yellowing tulip foliage after the flowers drop. Blooming trees and shrubs such as spiraeas, deutzias, and crepe myrtles bring pops of color to the garden after the tulips wane.

### SOFTEN YOUR PALETTE

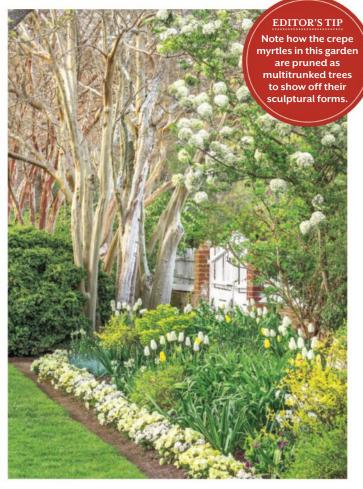
The Big Idea Let a garden structure, such as the white gate below, establish your border's overall scheme. Go for a single wash of color by keeping all flowers and blooming shrubs in the same hue.

The Plants Crepe myrtles, dwarf English boxwoods, 'Mrs. John T. Scheepers' yellow tulips, 'Maureen' white tulips, white and

yellow pansies, and Chinese snowball

The Details Tucking the tulip groupings near clearly marked dormant perennials ensures that once the tulips fade, their dying foliage is hidden by emerging leaves. Pansies offer the right bloom time and colors to support a bold presentation. White Chinese snowball flowers match the gate.



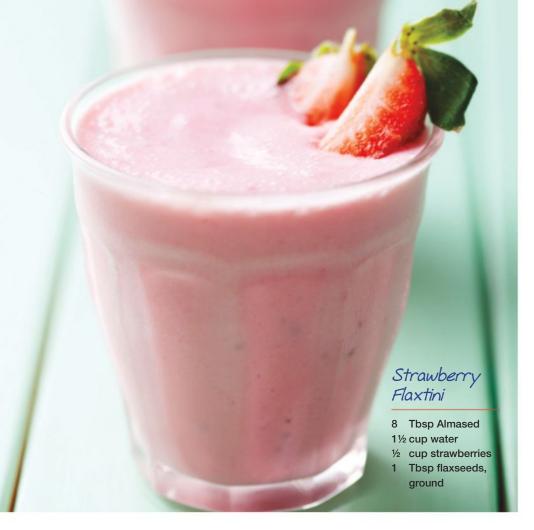


# **GROW A GALLERY OF TULIPS**

THESE POPULAR BULBS OFFER A WIDE ARRAY OF COLORS, SHAPES, AND SIZES



1. 'HOCUS POCUS' (Single Late): Strong canary yellow with a scarlet flame, tall, a stunning cut flower. 2. 'MAUREEN' (Single Late): Tall, strong-stemmed, clear white, a spring border staple. 3. 'FLAMING PARROT' (Parrot): Bold example of two colors in one bloom, has serrated edges, begs to be a conversation piece. 4. 'VIRICHIC' (Lily-Flowered): Pink with tawny yellow flames, morphing to purple with yellow flames. 5. 'GREEN STAR' (Lily-Flowered): A starburst shape in white with green flames, shows up best against dark foliage. 6. 'BLUSHING BEAUTY' (Single Late): Huge bloom of straw yellow, blushing at base with salmon or pink. 7. 'DORDOGNE' (Single Late): Subtle color play of orange, red, rose, and yellow. 8. 'GRAND STYLE' (Single Late): Hot pink and tall stem—always making a statement. 9. 'SPRING GREEN' (Viridiflora): Ivory with green feathering on petals, a softer-looking choice \( \)



# **Melt Your Belly Fat**

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# TRY ANY OF THE DELICIOUS SMOOTHIES BELOW TO GET YOUR DIET STARTED

# Green Energy

- 8 Tbsp Almased
- 12 oz unsweetened almond milk
- 1 cup raw spinach leaves
- ½ pear
- 1 tsp stevia (optional)



# Mocha Magic

- 8 Tbsp Almased
- 12 oz unsweetened almond milk
- Tbsp unsweetened cocoa powder
- 1/4 cup cold coffee
- 1 tsp stevia (optional)



- 8 Tbsp Almased
- 12 oz unsweetened vanilla almond milk
- 1 tsp ground cinnamon
- 1 tsp stevia (optional)



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#### CONTAINER RECIPE

- 1. Dutch hyacinths
- 2. Trumpet daffodils
- 3. Pink tulips
- 4.Grape hyacinths
- 5. Miniature daffodils
- 6. Green sheet moss

# **Bring Spring Indoors**

Brighten any day with a container of colorful flowering bulbs



The TV weather guy will tell you spring starts this year on March 20, but gardeners know better. If you buy pots of bulbs forced for early blooms, spring begins whenever you want.

Here, we've paired an assortment of popular bulbs with an industrial-style galvanizedmetal container you might find at a flea market, antiques store, or online. If the combo sounds a bit jolting, just imagine pearls worn with jeans or barbecue served on fine china. Search local garden centers for inexpensive forced bulbs. Select small pots of individually forced bulbs, or look for large pots with multiple blooms for dividing. Make sure to buy healthy, firm bulbs with tightly closed buds. Pack bulbs closely to intensify their fragrance and beauty. Top off your living arrangement with lush, green moss. Rustic meets refined never looked so good. @

#### HOW TO **ASSEMBLE**

Line container with plastic to prevent rust.

Fill container halfway with soil, and then add a layer of gravel, which improves drainage and keeps bulbs upright.

Nestle bulbs closely into gravel, planting from left to right and tallest to shortest. Add a top layer of soil to cover bulbs.

Mulch with sheet moss. Work moss around each bulb, covering the surface.

Keep in a cool spot with bright light but out of direct sun. Container can be placed outside for short periods if the temperature stays above freezing. Water lightly and frequently so flowers and moss stay fresh. Deadhead blooms to keep arrangement looking its best.



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- Upper South
  USDA ZONE 6
- Middle South USDA ZONE 7
- Lower South USDA ZONE 8
- Coastal South USDA ZONE 9
- Tropical South

### **MARCH CHECKLIST**

### **MOW YOUR LAWN**

If your warm-season lawn (Bermuda, centipede, zoysia, etc.) is still brown, now is the one time it's good to mow it short. Cutting it at 1/2 inch to 1 inch removes old blades and stems, reduces thatch, and promotes an early green-up.

### **ADD REDBUD TREES**

These small blooming trees offer prolific flowers followed by colorful, heart-shaped leaves and don't need much space. For lavender blooms and chartreuse leaves, try 'The Rising Sun.' For purple foliage and flowers, try 'Forest Pansy.' For ruby flowers and glossy, green leaves, try 'Appalachian Red.'



PLANT OF THE MONTH

### LENTEN ROSE

(HELLEBORUS ORIENTALIS)

The beautiful blooms of Lenten roses add color to late-winter and early-spring gardens. Flowers come in shades of pink, white, cream, green, and purple with attractive evergreen foliage. Lenten roses (also called hellebores) are some of the best plants you can grow in partly shaded borders. Plant them en masse, or pair them with ferns or hostas. They prefer slightly moist, well-drained soil amended with organic matter. Once established, they can be drought tolerant. They're also deer resistant. Buy plants at your local nursery or online from plantdelights.com or pineknotfarms.com.

### TRY THESE HELLEBORE HYBRIDS

1. 'HGC Pink Frost' 2. 'Snow Love' 3. 'Candy Love' 4. 'Rose Quartz'

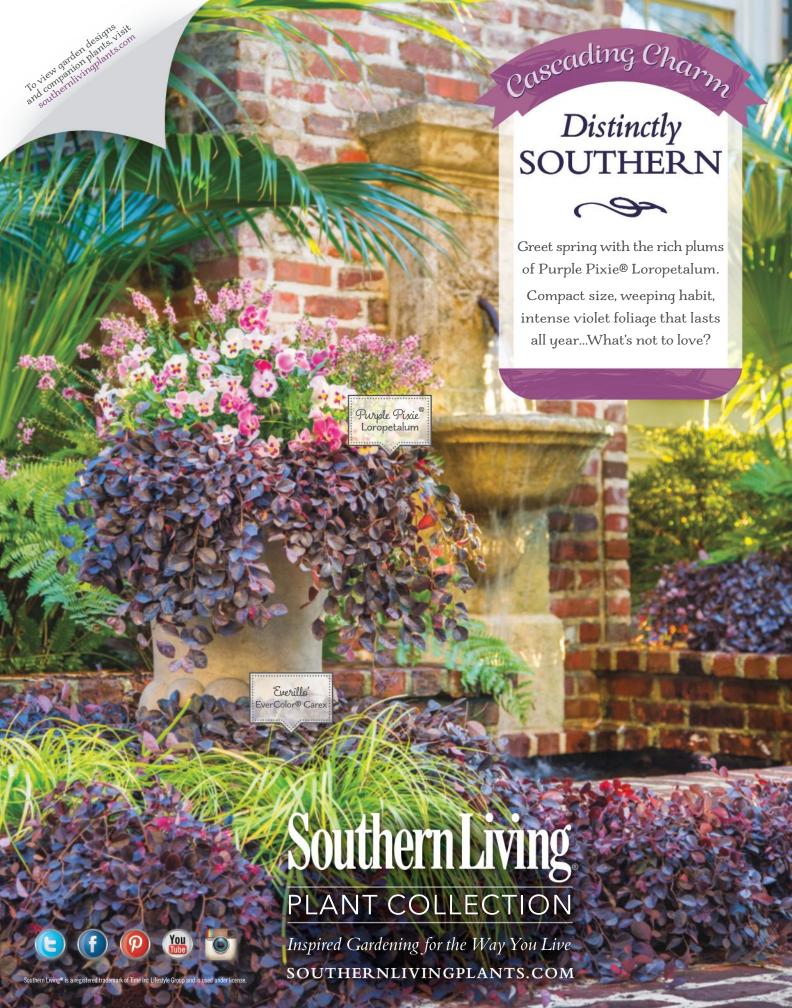
### **TAKE NOTE**

Although the first day of spring is March 20, the cold days may not be over in your area. (To find the last frost date for where you live, visit victoryseeds.com/ frost.) Now is a great time to prep your beds for planting. You can also add cool-weather blooms such as dianthus. calendulas, and nasturtiums and set out cool-weather vegetables such as collards, broccoli, kale, English peas, and spinach.

### **DIVIDE PERENNIALS**

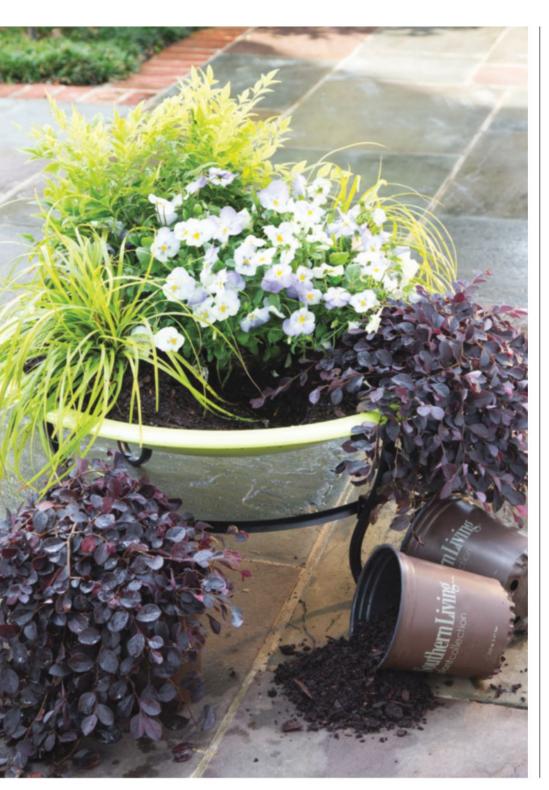
Daylilies, hostas, Shasta daisies, and cannas can be divided now using a garden fork. Gently lift and pull apart root clumps; you may need to use a knife to cut some clumps apart. Set plants back into the soil at their original growing level, water well, and mulch lightly. Share extras with friends or family.





# A First Gardening Project for Spring

This inexpensive firepit makes a perfect garden planter for Purple Pixie Loropetalum



### **IGNITE THE FIRE(PIT)**

This shallow fire pit pairs well with shrubs that don't like wet feet, like Purple Pixie Loropetalum, and other drought tolerant plants.

**TIP:** Don't forget to drill 2-3 holes in the bottom if your fire pit is not pre-drilled.

### THE MATERIALS:

- 29" round wrought iron fire pit
- Spray paint (Satin Aqua and Key Lime shown here)
- River rock
- · Potting soil
- 'Lemon Lime' Nandina
- Purple Pixie® Loropetalum
- EverColor® 'Everillo' Carex
- Pansies

GET THE LOOK: southernlivingplants.com/ pixie-firepit





# ask

### THE GRUMPY GARDENER

OUR GARDEN EXPERT ALLEVIATES YOUR GROWING PAINS



### WHAT'S IRKING STEVE BENDER THIS MONTH:

Belly-up violets, too much shade, an ugly hydrangea, and slithering snakes

### **SHRINKING VIOLETS**

Why do wild violets keel over when moved and potted? —PATRICIA

You managed to kill wild violets? No one has ever done that. No weedkiller will touch them. They've conquered my entire

backyard. My only hope is to have you come over and start potting. Why that kills them, I don't know. You must have the magic touch.

### **MOSS IS BOSS**

Grass won't grow in my yard because of shade, so moss has covered

most of it. I'd like for it to spread over the few remaining bare spots. How can I encourage faster growth?

Blow or rake off any leaves and debris that fall on the moss. Water it for

about a minute three times

a week from spring to fall. About once a month in spring and summer, spray it lightly using an organic, liquid fertilizer.

### DEAD OR ALIVE?

I'm worried about a hydrangea growing in a container. Other hydrangeas are showing little green buds, but not mine. I've scratched the bark and there's still green in there. Did the awful winter kill it?

-SARAH

Hydrangeas in containers are more susceptible to cold damage than those that are in the ground. But as long as









-RICK

يلو

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yours has green under the bark, there's hope. Give it a couple of weeks to leaf out. It might die to the ground but then come back from the roots.

### **SNAKE HANDLING**

I built a home next to a creek and went nuts with flowerbeds. Now I have lots of snakes! I even plowed over one on my riding mower. (Oh my, I had to come in and take a nerve pill for that one!) How can I get rid of them so I won't have to tremble on my porch in absolute fear?

You mean you don't think snakes are cute

and cuddly, like all my other female readers do? The reason you have so many is that you've created a serpent haven. They have everything they need: water, shelter, and a ready food supply-most likely, rodents. So declutter the garden as much as possible. Eliminate undergrowth and piles of brush and rubble. Mow the grass short. Tightly seal all trash receptacles. Give rodents nothing to eat, including birdseed. No rats, no mice, no snakes! @





"Pleased with their appetizers, happy snakes spot the main course."



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# **TEXAS HILL COUNTRY**

10 ESSENTIAL EXPERIENCES

Travel back roads, find the best brisket, and kick up your boots in the Lone Star State





### **TEXAS' HILL COUNTRY**

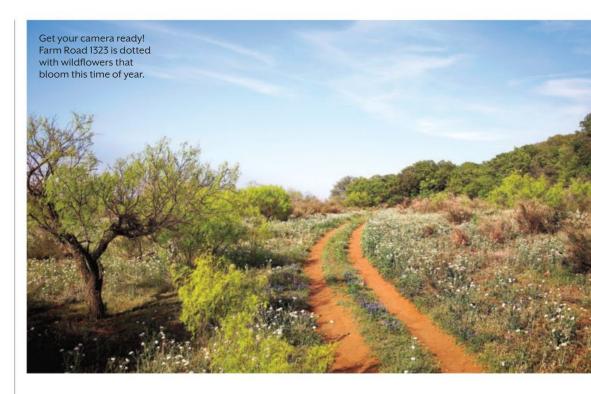
has long been one of the South's most beloved destinations for its pastoral beauty—live oaks nestled among limestone swells, cypress-lined rivers, and (of course) thrilling spreads of legendary bluebonnets this time of year. But lately the Hill Country, the chunk of Central Texas west of Austin, has been luring visitors seeking more urbane experiences.

The options are so numerous that you could end up overwhelmed. Here, we give you 10 ways to get the most out of a trip through this storied part of the world.

### Take In the View

Roads usually serve a utilitarian purpose: to get people from point A to point B. But in the Hill Country, you might suspect that a road was paved purely for pleasure-to take drivers past stirring vistas, expansive pastures, or dense spreads of bluebonnets and Indian paintbrushes. In the spring, wildflowers dot nearly every corner of the landscape, but particularly flamboyant throngs can be found on Farm Road 1323, which heads west off U.S. 281 about 3 miles north of Johnson City.

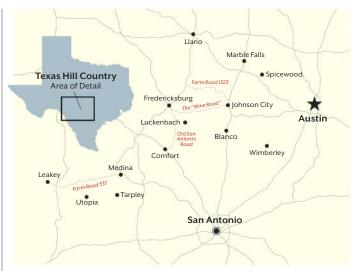
For even more dramatic



driving, head to where the hills get larger and take on shapes like traffic cones and gumdrops. The incomparable Farm Road 337 in the southern part of the Hill Country, west of San Antonio, winds from Medina through Vanderpool to Leakey, skirting rock ledges where oaks and cacti barely cling to solid ground.

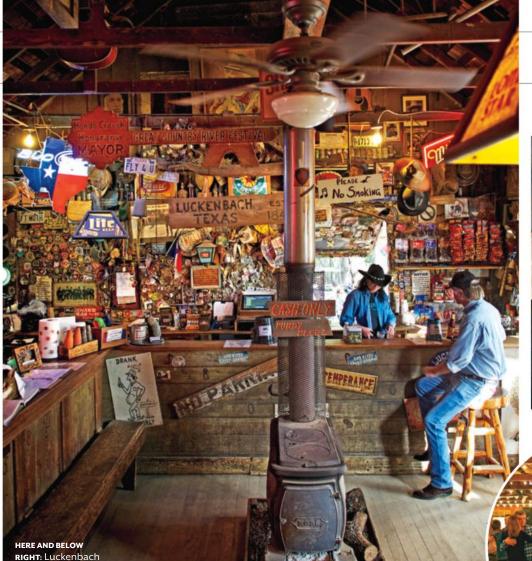
### Go for a Swim

There are two reasons the water that flows and pools in the Hill Country is so inviting. First, the temperatures can get outrageously hot while the water seems to stay impossibly cool. Then there are the limestone-lined creeks and riverbeds, which give the water a heavenly turquoise cast. You have so many choices if you want to take a dip—from the more widely known **Blue** 



Hole in Wimberley to Hamilton Pool, a massive crater created when the dome over an underground river caved in, outside the town of Bee Cave. But the lushest, and least crowded, swimming spot is at Krause Springs in Spicewood. The privately owned, 115-acre

park features 32 springs, several of which burble through a man-made pool then tumble over a fern-lined cliff into a deep hole. The brave can fly into the water on a rope swing. \$7 (cash only); krausesprings.net





### Try a Wine or Whiskey Tasting

Dance Hall. ABOVE RIGHT: Cooper's Old Time Pit Bar-B-Que

In the last decade, wineries have sprung up all over the Hill Country. In fact, the region is now one of the most visited wine destinations in the country, but the concentration is especially high along **U.S. 290** between Johnson City and Fredericksburg. With 13 wineries based here, this 30-mile stretch has been christened the "Wine Road" (wineroad290. com). Tasting fees at individual wineries range-call ahead to check. After you've had

your fill of Tuscan-style stone buildings and sips of Chardonnay, find your way to Garrison Brothers Distillery (just off U.S. 290 in Hye), the newest offering in the area's tasting-tourism industry. In addition to producing award-winning bourbon, the distillery offers tours (four a day, Wed-Sun) through its handsome facilities, perched atop a rise with arresting views of the Pedernales River valley. Reservations are required Saturday, and children are not allowed. \$10, \$20 on Saturday, and "free if you arrive on a horse." garrisonbros.com

### Indulge in **One-Stop Shopping**

Soaps and salsas. Jellies and pickles. The list of Hill Country-made products keeps growing, but instead of chasing down goodies across the region, you can now find the best at a new centrally located market inside one of the most striking buildings around. In 2012, Hye Market (hyemarket.com) opened in a former general store that still serves as the local post office. Inside, under the original pressed-tin ceiling, you can sample a wide range of local

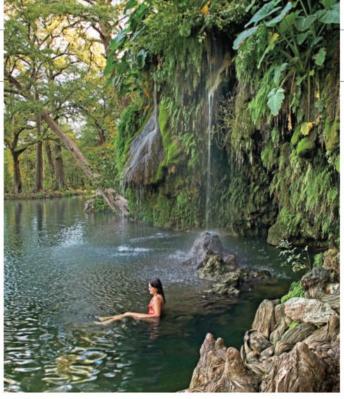
goods as part of the store's "try before you buy" policy. Among the products are oils from Texas Hill Country Olive **Company** (texashillcountry oliveco.com) and lamb from Ottmers Family Farm.

### **Escape the Crowds**

The best-known city in the Hill Country is Fredericksburg, but the throngs it attracts can spoil a visit. For relief, head 20 minutes south to the aptly named town of

BELOW AND BOTTOM: The High Chow Salad at High's Cafe & Store. RIGHT: Krause Springs, where you can take a swim or rent a kayak







Comfort. You'll find stone architecture by acclaimed turn-of-the-last-century architect Alfred Giles and a slew of restaurants and shops, including High's Cafe & Store (highscafeandstore.com) and The Elephant Story (the-elephant-story.com), which sells handcrafted products from Thailand and Africa.

The quirkiest spot in this town of 2,300 has to be a tavern called the **Comfort Meet Market**, which is located in a former meat market.
There you might find locals gathering around a cake to celebrate someone's birthday, clapping along with a guitarist, or toasting the too-short life of a favorite town character, all surrounded

by distinctive decor including Beatles memorabilia.

### Belly Up to the BBQ

Barbecue is a religion in Texas, and one of its high altars—**Cooper's Old Time Pit Bar-B-Que**—lures folks off the well-worn tourist trail in **Llano**, deep in granite country. Stop first at Cooper's porch, where pool table-size smokers scent the air with mesquite. Point at a cut of meat—brisket, sausage, ribs, cabrito—and head inside for the sides (potato salad, coleslaw, and more). coopersbbqllano.com

### Discover a Food Lover's Paradise

Utopia and Tarpley are 20 miles apart, surrounded by almost nothing but ridges and rivers. But each small town offers an exceptional restaurant experience, making this the most unlikely culinary region in the state. The Laurel **Tree** in **Utopia** (population: 227) has four-course lunches and five-course dinnerson Saturday only-made by Le Cordon Bleu-trained chef Laurel Waters. The dining room, which feels like a cafe in Provence with its stone walls, floral tablecloths, and wood-beamed ceiling, faces a lawn that's shaded by the meandering branches of an impressive live oak. Reservations are a must. utopiagourmet.com

In Tarpley (population: 50), you could be forgiven for driving right by Mac and Ernie's Roadside Eatery, because it looks like a simple, avocadogreen ranch house, but you won't want to miss the wellcrafted, innovative fare inside. The chef, Naylene Dillingham-**Stolzer,** started the restaurant to market the meat from the goats she and her husband raised. Now they've moved to a full menu that includes lamb chops with cucumber-mint sauce and ancho-chile-honeybasted quail. You can still get a fine cabrito burger too.





Open for lunch and dinner Friday and Saturday, and for brunch and lunch on Sunday. macandernies.com

### **Bite into the Best Pie**

Locals drive miles for one of the 14 different varieties (including cherry, peanut butter, and German chocolate) at the Blue Bonnet Cafe (blue bonnetcafe.net) in Marble Falls. Stop by during the weekday Pie Happy Hour from 3 p.m. till 5 p.m. when a slice and a drink are 25% off. Thirty-six miles south at the Blanco **Bowling Club Cafe** (blanco bowlingclub.com), the standouts are lemon, chocolate, and coconut pies piled high with meringue. And it's all about the apple at Love Creek Orchards (lovecreek



orchards.com) in Medina. The offerings are Texas-size, with each one packing in at least 5 pounds of a harvest.

### **Enjoy the Music**

Music is such a huge part of the Hill Country culture that

one whole town is dedicated to it—**Luckenbach.** Take a spin in its dance hall under rafters draped in white lights. If you want a more low-key, under-the-radar setting, head over to Alamo Springs Café (alamospringscafe.com), which is-as the owners say-"inconveniently located in

the middle of nowhere." The drive down Old San Antonio Road, the small county thoroughfare between Fredericksburg and Comfort, is well worth it. Dig into hand-battered onion rings and juicy, fat burgers that are beer-bottle tall with such toppings as jalapeño chiles and grilled onions. On weekends, local bands play on the outdoor stage. If you're lucky, you'll glimpse millions of bats overhead as they leave the nearby Old Tunnel State Park at dusk.

### Be a Stargazer

You know what the song says about the stars being big and bright in the heart of Texas? See for yourself at Tres Lunas Resort, a 112-acre spread that sits on a ridge with little distracting man-made light. But the night sky is just one reason to visit. The rooms are furnished in a style that should be called Tex-Zen-Western rustic with sleek touches. Two of the rooms, both poolside, feature Saltillo-tile floors, white plastered walls, and wood blackout shutters that look as if they came from an old hacienda. Yoga classes, massages, and wellness weekends are available. Rooms from \$209: treslunasresort.com @



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### What Stands in a Storm

On April 27, 2011, one of the deadliest tornado outbreaks in history ripped through the South. **Former Southern Living Editor-at-Large Kim Cross** documented this story of tragedy and hope in our August 2011 issue and in her new book, What Stands in a Storm, out this month. This exclusive excerpt tells the story of one Mississippi church's resilience in the face of the destruction

3:44 P.M., APRIL 27, 2011— SMITHVILLE, MISSISSIPPI

### THE PASTOR OF SMITHVILLE

Baptist Church was sitting on the red brick steps that had led to 520 Sunday sermons, watching the funnel part the horizon. It was off in the distance, maybe a mile or two—he could see where it was, but not where it was going—and two heartbeats later he could feel it

breathing down upon him. He turned to his youth minister and said, "It's here," and the two of them began running. They sprinted across the parking lot to the two-story Sunday school wing, the oldest and strongest part of the church, and ducked into a low-ceilinged room where eleven others—children, parents, a small dog—were huddled together, terrified.

For fifteen long seconds, the world

hung suspended. The winds punched through the windows and pelted the people with pieces of trees and homes and dreams. It peeled tiles off the ceiling and tugged at them like a great, invisible hand trying to turn the church inside out. They held fast to the walls, to a bookshelf, to anything still there. With a thunderous clap, two large sheets of metal from the fellowship hall slammed down over the two nearest windows.

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shielding Pastor Wes and his people from the blender of debris. One room over, the storm speared a two-by-four through the wall. So loud was the roar that they did not hear the church fall.

Two blocks away, Johnny Parker cowered in his hallway with his sister and father. He had always dreamed of seeing a tornado but never imagined he would find himself caught in the teeth of an EF5. His ears popped, muffling the roar that sounded like a 747 jet screaming inches from their heads. Even through the deafening noise, Johnny's father heard a voice. It was a man's voice, deep and loud.

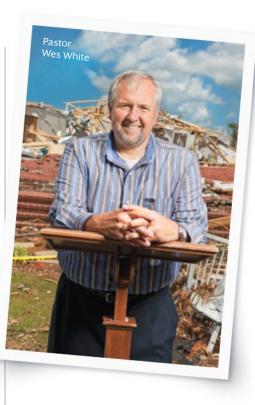
"MOVE!"

Randy reacted reflexively, not pausing to question.

"Get in the bathroom!"

Chloe clawed her way through the dark upon her hands and knees, dizzy and disoriented. It felt like the room was spinning. She felt Johnny in the tub and clambered on top of him, holding his head as he screamed. In the sliver of light through the bathroom door, she saw the south end of the house implode, sending a doorframe and a crystalline shower of glass hurtling down the hall where they had just been.

But where was her father? She could not see him, and she knew, in the deepest part of her gut, that if he was not in the bathroom, he was dead. In those eternal seconds of thrashing, pounding horror, she felt certain that her mother was dead, that she and her brother were orphans. The thought made her preternaturally calm, because she knew she would have to be the one to find their parents' bodies, to



take care of Johnny. They could move in with their grandparents, if they both survived.

The windowless bathroom became a Tilt-A-Whirl, and she felt the floor dropping out from under her. But the floor was not dropping. Chloe was levitating, sucked from the grips of gravity and into the terrible mouth of the storm.

The supercell towered three miles above the earth as its funnel-child tore mercilessly through the heart of Smithville in a tantrum of annihilation. It plucked a red Ford Explorer up like a Matchbox car and hurled it into the town water tower half a mile away. The SUV flew another quarter mile and cratered a field. The storm lifted the cab of a tractor-trailer, flung it more than a quarter mile into a field, where it landed and crumpled like foil. It blew the town hall apart, wrapped cars around trees, and smashed apart buildings, flinging concrete cinder blocks like Legos. It plucked trees from the ground and scoured the bark off the few that stood. The tornado sucked homes right off their foundations,

COURTESY JASON WALLIS/KIM CROSS

leaving nothing behind but a lonely slab with the anchor bolts that once held down the walls. It sucked people into a hateful sky and pelted them to death with shards of the places they trusted to protect them.

Patti Parker ran up, breathless, to find the front of her house shorn off, the scraps of her walls heaped on the porch. She began screaming for her husband.

"Randy!"

The past and the future dangled in the moment, her universe suspended in the purgatory of uncertainty. Somewhere under the house lay three pieces of her heart. They were alive. Or they were dead.

Blocks away at Smithville Baptist, Pastor Wes and his people picked their way out of the fallen church. No one in the church was killed, but their sanctuary was buried under a mountain of bricks and glass. And yet: A single window somehow survived with only one small crack. It was the stained-glass window of Jesus, with outstretched arms, which Johnny's grandparents had donated.

Excerpt from WHAT STANDS IN A STORM: Three Days in the Worst Superstorm To Hit the South's Tornado Alley by Kim Cross. Copyright © 2015 by Kim Cross. Reprinted by permission of Atria Books, a Division of Simon & Schuster, Inc.





### **LEARN MORE**

Kim Cross is a Birmingham-based freelance writer who teaches journalism at The University of Alabama. For updates on people featured in our 2011 story, visit southernliving.com/tornado.



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### SOUTHERN CHARM

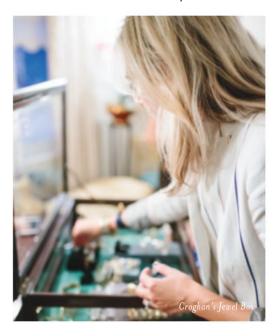
### **Splendidly Made**

The area is home to a coterie of designers who capture the essence of Charleston style with their jewelry, clothing, and home decor collections.

Dress the part with lovely pieces from Croghan's Jewel Box, Troubadour Clothing and Candy Shop Vintage.



Details: Pinterest.com/ExploreCHS





**Charleston**, **SC** has fixed coordinates. You may locate it on a map, where it has appeared for the past 343 years. Yet, this beguiling place truly exists somewhere else entirely—it abides in the hearts and minds of those who have strolled the tree-lined streets of this jewel box city.

Lulled by perfumed air and a languid pace, Charleston is an unexpectedly seductive place. The city gazes at the Atlantic Ocean amid a saltmarsh palate rich in straw-ruffled and cerulean hues. A heady aroma of secret gardens winks at briny sea breezes. Locals lovingly call it the Lowcountry, an idyllic place that etches its imprint on visitors.

One of America's most architecturally significant destinations, Charleston's chronology is evident at every turn. Cobblestone streets and copper carriage lanterns wear the polish of several centuries, a burnished roadmap through time.

At the very heart of Charleston is a genteel community known for its warm hospitality. A friendly nod and a sincere 'welcome' await.





Is it the colorful Antebellum mansions? The cobblestone streets?

The charming ambiance? The acclaimed restaurant scene?

Whatever it is, Charleston exudes a gravitational pull for travelers as the one American South city they absolutely, positively must visit.

### Reasons To Road trip.com

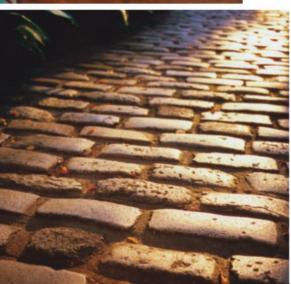




| @ExploreCHS

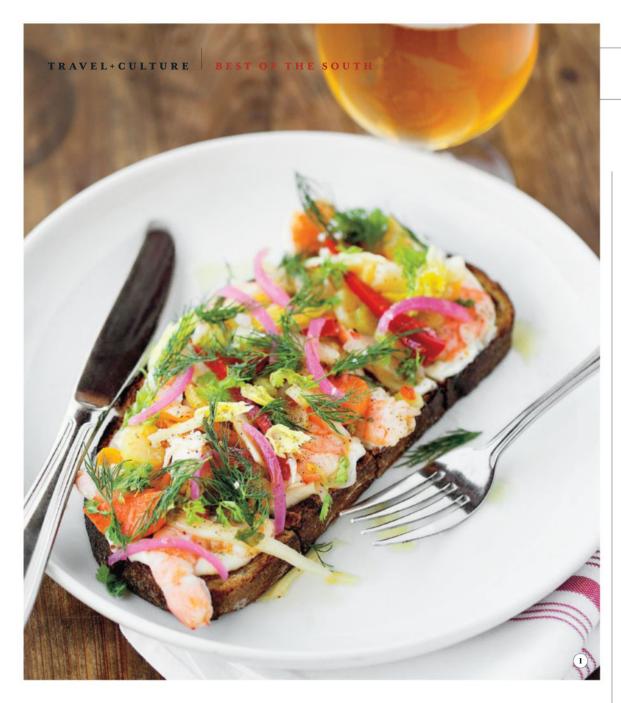


@ExploreCharleston









### A Bar Food Renaissance

Who needs a reservation when you can just walk up to the bar, grab a seat, and enjoy some of the best food you've ever tasted? Here are 10 of our favorite dishes

place in our hearts, but lately they've been joined by dishes of an entirely different caliber. Just as almost all great restaurants have focused on crafting high-end cocktails along with fine food, bars are now building food menus worthy of your next date night—think locally sourced ingredients, seasonal menus, and even caviar. The trend isn't exactly new in the South (hat tip

to pioneering Holeman and Finch in Atlanta), but it's rapidly heating up.

However, even the most innovative watering holes are sticking to their guns when it comes to atmosphere and service: Expect to eat your food off paper plates and use your hands at some of these spots. And it's the paradox—fine dining in a lowbrow setting—that makes the following dishes all the more exciting.

Pickled Shrimp
EDMUND'S OAST,
CHARLESTON, SC

The Pickled Shrimp at this reimagined beer hall (the room is more minimalist Scandinavian farmhouse than Irish pub) is the perfect complement to the menu's many craft beers. The shrimp are gently poached, then pickled in a delicate brine with quick-cured fennel, onion, and celery. The mixture is served on a slice of aïoli-slicked bread-more than rich enough to stand up to your pint.

It's only one of the many hits coming out of this kitchen. Just as the 40-tap beer program has become a beacon for brew lovers everywhere, chef Andy Henderson's menu, with dishes such as heritage pumpkin custard and chicken and Carolina Gold rice porridge, has prompted a reconsideration of what beer-friendly food is. A meal here proves that brews can be every bit as luxurious and elevated as wine. 1081 Morrison Drive. Charleston, SC: edmundsoast.com



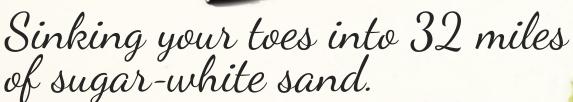


We're not kidding - this getaway really is on us! Stay at the brand-new Hyatt Place hotel in the heart of our historic Congaree Vista. Enjoy farm-to-table meals and craft cocktails with a down-south flair. Shop unique local boutiques for one-of-a-kind treasures from bow ties to sundresses. We've got you covered for four days and three nights in **The New Southern Hot Spot.** All you have to do is decide who you want to share it with. Enter now at columbiacvb.com/getaway.

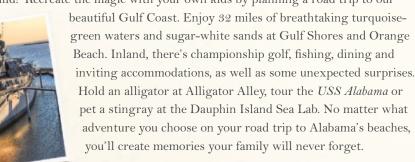




Every Summer before this one is a blur. But fishing with my dad? I'll remember that for the rest of my life. Knowing we'd be Starving When we got in, Dad Showed me how to clean the fish on the boat and ice down the fillets. I even got the recipe for Dad's mystery fish sauce - just ketchup and horseradish, though it tastes way more special than that.

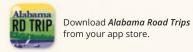


Remember how much you loved piling into the car and heading down to Alabama's beaches as a child? Recreate the magic with your own kids by planning a road trip to our





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### **Sweet Potato Hummus**

THE SUTLER SALOON. NASHVILLE, TN

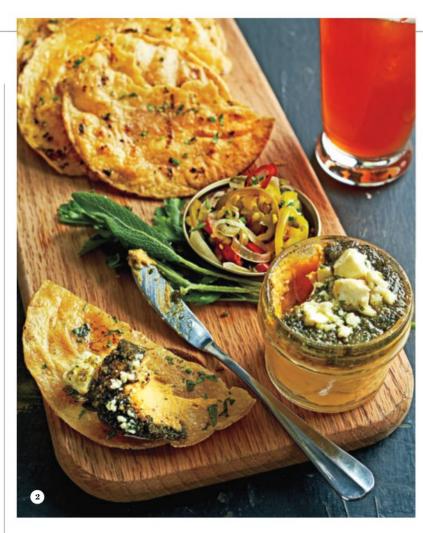
Banish all thoughts of monochromatic hummus and pita. Chef Nick Seabergh supplants chickpeas with sweet potatoes as his hummus base, topping the dip with a pesto of walnuts and sage plus chunks of marinated Cotija cheese. Grilled fresh tortillas and pickled peppers accompany each jar of hummus. 2600 Franklin Pike, Nashville, TN; thesutler.com



### Lemongrass Fried Chicken

PARKSIDE CAFE, BIRMINGHAM, AL

Head to the converted Airstream trailer parked in the bar's backyard, and order



up the Lemongrass Fried Chicken. Forget the messy fingers and piles of napkins-the chicken is refreshingly easy to eat.

Marinated in lemongrass and coconut, with hints of lemon, garlic, and ginger, the bird is deep-fried tempurastyle, then topped with jalapeño chile slices and drizzled in spicy aïoli and fresh cilantro flakes. 4036 Fifth Avenue South, Birmingham, AL; 205/595-0920



### Meatball Sub

SOVEREIGN REMEDIES. ASHEVILLE, NC

Chef James Albee blends local pork and dry-aged beef in-house, and then he seasons the meat with onions, garlic, chile, oregano, and parsley before stewing them in a rich tomato sauce and stuffing them into a hoagie

roll. Aged provolone gilds the lily, adding a sharp, salty bite. 29 North Market Street, Asheville, NC; sovereignremedies.com



**Redneck Laundry** EAT THE RICH. WASHINGTON, D.C.

This dish (a cheeky nod to The French Laundry, a fine-dining temple in California) alters the traditional components of a formal caviar service, making it a tad bit more fun.

Instead of toast points or blinis, potato chips-straight from the bag-act as the canvas on which to pile your choice of trout or lumpfish roe. Use the supplied wooden craft stick to doctor each bite with such toppings as minced red onion,

> diced hard-boiled egg with herbs, and sour cream. Caviar by the chip-full might seem like a violation of etiquette, but this snack is totally worth it. 1839 Seventh Street NW.. Washington, DC; etrbar.com



Navajo Fry Bread

LADYBIRD GROVE &

MESS HALL, ATLANTA, GA

The bread from Atlanta's campingthemed restaurant will make you pine for the great outdoors. A flat piece of bread, fried until crispy, is dressed with thin slices of Benton's country ham and sprinkled with cilantro and a bit of black pepper. Honey drizzled all over the colorful dish adds

to the savory snack. Ask for extra napkins.

As delicious as it is beautiful, the bread invites one question: Why isn't camp food more popular at bars? 684 John Wesley Dobbs Avenue NE., Atlanta, GA; www .ladybirdatlanta.com

**Smoked Oysters** JULEP, HOUSTON, TX

The food menu at bartender Alba Huerta's cocktail bar shines in a sea of late-night snacks. Chef Adam Garcia's auxiliary seafood preparations are

not to be missed.

Take the smoked ovsters: The Wellfleet bivalves are smoked in their shells over mesquite wood chips and then mixed with charred onion, pickles, and a coriander vinaigrette. Taste barbecue without heaviness—just a salty, smoky pop of flavor. 1919 Washington Avenue, Houston, TX; julephouston.com

Although rum is the bar's lodestar, only a few snacks use the spirit as an ingredient. Braised in ginger, garlic, El Dorado rum, and peppers, these pork ribs are then battered and deep-fried, creating a crispy shell around

caneandtablenola.com

the tender meat. 1113 Decatur Street, New Orleans, LA:

**Crispy Rum Ribs** CANE & TABLE, NEW ORLEANS, LA

**Artichoke Gratin** 

THE ALLEY LIGHT. CHARLOTTESVILLE, VA

This dish is as rich and fortifying as any cut of meat, thanks to the addition of nutty, sharp Parmesan cheese and bacon. Want more of a meal? Check out the specials for the chef's interpretations of Gallic classics such as braised beef. duck confit, and escargot. 108 Second Street SW.

Charlottesville.

VA; alleylight.com



THE APOTHECARY. JACKSON, MS

Most sliders are distinguished by nothing but their small size. But here they change seasonally and are as popular as the burgers next door at Brent's Drugs.

Cold-weather offerings include a crispy fried Gulf oyster slider (sandwiched between two small rounds of Texas toast) and a silver-dollar lamb patty (adorned with feta, shaved red onion, and roasted garlic mayonnaise). 655 Duling Avenue, Jackson, MS; apothecary jackson.com @





Late morning: Antiquing in Charlottesville, a quick drive on the Parkway, then a stop at @VeritasWinery for a tasting of their standout Chardonnay, the Harlequin Reserve. #LoveVA #VAwine

# RAISE A GLASS TO YOUR PERFECT DAY



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with dinner from the Market Place, sunset views and the
fruity Foothills Red Wine Blend. Live music tuning up any
minute. #LoveVA #VAwine



# RISE OF THE RANCHER

SEE HOW THE ALLURE OF THIS CHARLOTTE, NORTH CAROLINA, MID-CENTURY MODERN HOME CONVINCED A PAIR OF TRADITIONALISTS TO TAKE IT BACK TO ITS SWANKY 1950s ROOTS

BY MARION LAFFEY FOX

PHOTOGRAPHS BY LAUREY W. GLENN

STYLING BY MATTHEW GLEASON







unny looking and forgettable. That was the collective sentiment about suburban ranch homes—until now. It's taken 40 years, a debonair fictional adman, and a great big recession to make us reconsider the homes built by our Depressionsurviving, cocktail-swigging grandparents who understood the value in these striking, light, boxlike structures. Fewer walls, more windows, and sleeker lines created sunnier, larger living areas on a more affordable scale than the rancher's Colonial and

Georgian counterparts. Leslie and John Culbertson rediscovered these modern-living benefits in 2011 when they fell for the Lassiter House, which is Charlotte's oldest surviving midcentury modern home. Built in 1951 by Arthur Gould (A.G.) Odell, Jr., one of the city's preeminent modern architects (he also designed the Charlotte Coliseum and the Wachovia Building), the 4,300-square-foot home had fallen into disrepair and was slated for demolition. Six weeks after touring it, the  $\,$ Culbertsons ceased their traditional-home search, opting instead to restore the swagger to this 64-year-old gem.







# REALIZING THE POTENTIAL

"We came into the picture at the eleventh hour," Leslie says. "We had already sold our traditional house around the corner and were living in a rental when we heard the house was to be razed. I always thought the design was an unusual counterpoint to the classic neighborhood. John, who grew up a few doors away, said he always wondered what was behind that

mysterious front wall." During their initial visit, they found serious mildew and moisture damage, squirrels inside, and a tree growing through the floor. "But John fell in love with the prospect and was enthralled with the idea of preserving Odell's legacy," says Leslie. "It was overwhelming and alluring at once, but we both realized the potential. The open floor plan felt different yet wonderfully sophisticated. When I was inside, I felt as if I were outside. After that visit, I could never go back into another brick box with small windows."



# RESTORING THE AUTHENTICITY

Soon after their visit, they learned that local architect Matt Benson (mgpb.com) had previously restored an Odell house for his own family. "It was serendipity," Matt says. Immediately, the Culbertsons bought the house and assembled the team they needed to carry out what John calls "Project Swank." With Matt as the architect, Aida Saul (luxehomecouture.com) as the interior designer, and Ted Cleary

A formal dining room setup would have seemed too precious in this house.

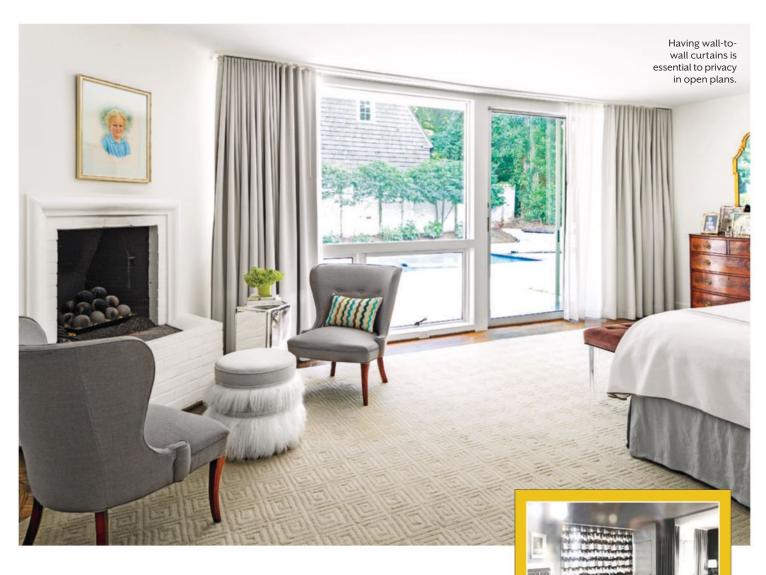
(scla.carbonmade.com) on landscape design, the group set out on the yearand-a-half project. "Our goal was to preserve the original fifties structure," Matt says. "We removed a poor seventies addition with a pool room, bath, and carport that blocked views and was prone to flooding. These spaces were inappropriate to Odell's original open-living intent." After the addition was gone, Matt enlarged the living room by 6 feet. In place of the carport, he added a family room, two bedrooms, a bath, and a laundry room. Incorporating the butler's pantry into the kitchen created a more gracious and efficient space. Outside, the prominent brick sidewall remained white, but for the siding, Leslie chose a darker stain without any hints of original red cedar stain.

**NOW AND THEN** 

### The Dining Room

1951: Odell left the space between the front of the house and the kitchen open enough to work as a family room, with built-in shelving and a mod sectional for ample seating.

**Today:** The walls are still intact, but the space now serves as a library/eating area, which is casually arranged with a table, sofa, and bench pushed against the shelves.





### MOD-IFYING SOUTHERN STYLE

For the interiors, the Culbertsons and Aida, who had worked together on previous projects, came up with a plan for what to repurpose and what to acquire to give the house buzz. "We reused a lot of their existing traditional furniture and art and then scoured eBay, consignment shops, and flea markets to find creative, edgier pieces to mix in," Aida says. "Imagine pops of Palm Springs style throughout the house." Soothing white paint with a hint of yellow (Pratt & Lambert's Silver Lining) covers most of the walls. Leslie's classic collections fill open shelves, and fine art-mostly by Southern painters—graces every room. Surprises, such as the living room's tigerprint ottoman and the kitchen's artichoke light fixtures, add a sense of humor. The Culbertsons can enjoy meals outside, in

NOW AND THEN

### The Master Bedroom

**1951:** Odell incorporated a lounge area with a fireplace in the bedroom to give the parents a private place to retreat amid the open floor plan. The room also has a door leading to the backyard.

Today: Matt furthered Odell's open plan and removed a blocky closet that chopped up the space and obstructed light. Now, one entire wall in the big bedroom is a window overlooking the pool. Aida also departed from the original decorating plan, employing serene neutrals and solid fabrics. Tactile velvets, linens, and bits of fur add the necessary "Project Swank" plushness.



the kitchen, or in the dining room, which is backed with floor-to-ceiling built-ins and doubles as a flexible space for hanging out. "I love that we are all so close together here," says John. "In the old house, we felt miles apart. Also, there's so much light in this home that we feel we are actually living outside. It's like life in a tree house."

# REVAMPING THE LANDSCAPE

Ted worked to soften the angular facade and create slightly different views from every room using pockets of easy-tocare-for plantings such as ornamental grasses, evergreen ferns, and flowers. The street view in front presents a strikingly manicured look, while the backyard is livelier with boisterous plantings and zigzag walkways that reflect the energetic parties that happen around the pool and dining areas.





# CHARLESTON NOW

WITH A FRESH CROP OF NEW HOT SPOTS, IT'S NEVER BEEN A BETTER TIME TO VISIT THE HOLY CITY



## Belmond **Charleston Place**

STAY

The grand Georgian open-arm staircase has been greeting guests in the lobby of this lavish hotel for decades. The 435room modern landmark, known for silk and chintz trimmings, is well into a \$30 million, three-year renovation. Already, soft hues of blue, gray, and green (which replaced a buttery cream palette) accent the new wainscot and crown molding in 280 rooms bedecked with inlaid mahogany furniture, antique velvet upholstery, and white marble baths. Rooms from \$339; 205 Meeting Street; belmond.com

#### The Vendue

Early last year, husband-and-wife team Jon and Lisa Weitz transformed what was essentially a rooftop bar with guest rooms beneath into an art-centric boutique hotel. That bar (also revamped) continues to draw a crowd, but it's the modern-art installations, fresh guest quarters (some outfitted with fireplaces and stepout balconies), and an artist-in-residence program that make

#### ITH HER COBBLESTONE STREETS,

endless tales of ancestry, and stately homes adorned with Philip Simmons' ironwork, Charleston, South Carolina, wears her history like a badge of honor. Yet, today, the capital of the Lowcountry couldn't be any more dynamic.

The ever-growing expansion up the King Street corridor—the veritable backbone of eating, drinking, and shopping in the city—has hit a fever pitch and seems unstoppable. There's The Ordinary, chef Mike Lata's two-year-old seafood palace where shellfish luxuriate on tiered plateaus. A few blocks away, at Xiao Bao Biscuit, the Southern palate meets pan-Asian soul food. And once you hit Spring Street, you're just getting started: Artisan Meat Share, Butcher & Bee, The Daily, Leon's Oyster Shop, and on and on. When The Belmont—a low-lit lounge for classic cocktail enthusiasts-hung its shingle in 2010, a visit that far north (just three blocks from centrally located Marion Square) felt like a schlepp. The Grocery, when it opened in 2011 on the corner of King Street and Cannon, was like a satellite, distantly orbiting the heart of the dining scene farther south. And just a few years ago, if you asked a pedicab driver to take you up to mostly residential, not-quitegentrifying Spring Street, you'd be met with a groan and a puzzled "Why?"

But this vibrant atmosphere is endemic to Charleston. As a coastal city, it's been a port of new ideas and products since its founding in 1670. We can thank the Holy City for Madeira, azaleas, a progressive approach to historic preservation, and the kaleidoscopic foundation of what we consider the canon of Southern food.

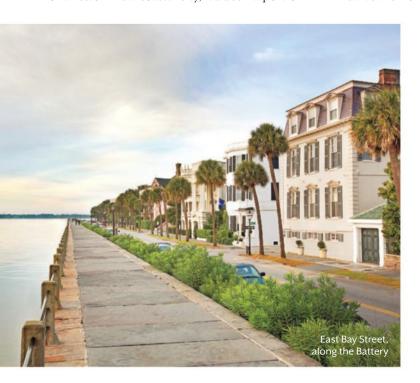
It's really no surprise that restaurants and bars have paved the path of expansion. Charleston is an eating and drinking town-one where neighbors might be judged (quietly) by the quality of their pickled shrimp and bourbon punches. It's also one with a posse of forward-thinking chefs who have made names for themselves well beyond the pluff mud. Chef Sean Brock, perhaps the most influential Southern chef in the world right now, currently has not one but three kitchens he oversees in his Lowcountry empire.

Of course, a reverence for history and tradition abides. Mulberry Plantation recently celebrated its 300th anniversary. Mayor Joseph P. Riley, Jr., one of the country's longest serving mayors, is stepping down after 40 years in office. And the Hibernian Society, founded in 1801, still hosts its annual St. Patrick's Day gala.

But it's the rich juxtaposition of old and new

that makes this city a modern must-visit. Over my sevenplus years at Southern Living, Charleston has become my second home. I return gladly and often season after season, ever seduced by the languid ways of Lowcountry life, where cocktail hour is practically a civil right and ideas percolate throughout conversations. From the newly founded Charleston Brown Water Society for whiskey aficionados to independent shops that have the local support necessary to thrive, Charleston never stagnates.

The graceful, welcoming nature of the city remains, but if you haven't seen Charleston lately, you're overdue a visit. You'll still recognize her, but you might notice she's had a little work done.











#### **AROUND** TOWN

**CLOCKWISE FROM TOP LEFT: 1.)** The lobby of The Vendue, a 45-room boutique hotel just a block from the Cooper River 2.) Heirloom tomato salad at Leon's Oyster Shop, where fried chicken rules the roost **3.**) The pineapple fountain, a Southern symbol of hospitality, at the 12-acre
Waterfront Park 4.) Houses along
Church Street in downtown
Charleston 5.) Grilled swordfish at The Park Cafe, a restaurant focused on local, seasonal food 6.) Digging in to a dozen raw oysters at Leon's







#### Zero George

If you prefer a joggling board to a swing, have a dog-eared copy of Charleston Receipts, and know it's gauche to quote Caddyshack if you pass Bill Murray on the street, this is your hotel. Lynn and Dean Andrews converted five separate residences in the Ansonborough district, connected by a central courtyard, into an ultra-stylish 18-room city retreat that makes guests feel like part-time locals. Start the day with breakfast in the property's 1804 carriage house, and take afternoon cocktails on the piazza. Rooms from \$299; 0 George Street; zerogeorge.com



#### 167 Raw

At this tiny fish market on East Bay, you can get whole fish and a bushel of oysters to go or take a seat on one of the few barstools to enjoy a feast of Atlantic coast seafood—from fresh oysters and clams to yellowfin tuna tacos to voluminous lobster rolls, dense with claw

meat and light on mayo. 289 E. Bay Street; 167raw.com

#### Artisan Meat Share

Chef Craig Deihl knows meat. His charcuterie and salumi stack up among the best in the country. At this newly opened market and deli, you can pick up rosy salami and mortadella studded with peppercorns and pistachios. Or get a sandwich-perfect for a picnic in Hampton Park-such as the Porchetta, a glorious pile of pulled pork, 'nduja (a spicy and spreadable pork sausage), and cracklings on ciabatta. 33 Spring Street; artisan meatsharecharleston.com

#### Brown's Court Bakery

Bread lovers flock to this charming exposed-brick spot for a decadent display of all things flour. Get here early, as the flaky croissants (from traditional to chocolate to Sriracha), crusty baguettes, sweet rolls, and tender brioche sell out quickly. 199 Saint Philip Street; brownscourt.com

#### Callie's Hot Little Biscuit

In an alleyway-turnedcozy breakfast nook (open daily until 2 p.m.), Carrie Morey sells her signature biscuits (country ham, buttermilk, blackberry) fresh from the oven. Double down and also order the daily special, stuffed with anything from peaches and cream to fried chicken with dill pickles. 4761/2 King Street; callieshotlittle biscuit.com

#### **Chez Nous**

Patrick and Fanny Panella have turned a two-story 1835 house into an intimate 16-seat diners' hideaway. The menu, which changes daily, is just about as tiny as the space (with only two appetizer, entrée, and dessert options each day) but masterfully showcases classic French fare through the pantry of the Lowcounty.
6 Payne Court; cheznouschs.com

#### Edmund's Oast

At a glance, drinks take center stage at this pub-like restaurant, which offers some 40-odd beers on tap and a relentlessly ambitious cocktail program. Yet it's the dishes like the pickled shrimp on rye bread, creamy corn custard, and lemony chicken porridge with poached shrimp that give this newcomer serious staying power. 1081 Morrison Drive; edmundsoast.com

#### Leon's Oyster Shop

Nothing embodies the Southern notion of high-low quite like fried chicken and Champagne. At this former garage on Upper King, crispy yardbird, glasses of bubbles, and raw oysters by the dozen anchor tables in this always-packed new neighborhood favorite. 698 King Street; leonsoystershop.com

#### Indaco

This buzzing trattoria champions rustic Italian fare with wood-fired pizzas and inspired pastas, such as bucatini with mushroom Bolognese, fermented chili, and

#### LATE NIGHT

Callie's reopens from 10 p.m. to 2 a.m. on Friday and Saturday just in case you need to sop up your revelry with a biscuit.

CHRISTOPHER SHANE; OPPOSITE PAGE, CLOCKWISE FROM TOP LEFT: COURTESY VENDUE; ROBBIE CAPONETTO; HECTOR SANCHEZ; CHRISTOPHER SHA



#### Minero

An homage to Mexican street food might seem out of character for chef Sean Brock. But his fervent study of all things corn (grits, bourbon, cornbread) makes his obsession with tortillas a natural next step. Order messy tacos loaded with meats such as fatty carnitas or perfectly charred pork al pastor. 155 E. Bay Street; minerorestaurant.com

#### The Park Cafe

Here, it's all about everyday eating done well. From a salad of roasted cauliflower with hazelnuts to the exemplar of fried egg sandwiches, restaurateur Karalee Nielsen delivers locally sourced food without the usual farm-totable luxury tax. 730 Rutledge Avenue; theparkcafechs.com



#### Affordabike

Charleston-walkable and compact-is one of the South's most easily navigable cities. Rent a cruiser for 20 bucks a day and you can scoot all around the peninsula. 573 King Street; affordabike.com

#### The Alley

You know you're in the South when a bowling alley serves fine bourbon and boiled peanuts. This retro-inspired playground sports eight lanes, vintage arcade games, and even an outdoor half-court for shooting hoops. 131 Columbus Street; thealleycharleston.com

At Minero, a plate of chilaquiles with its

layers of heirloom

beans, crema, tortilla chips, salsa,

queso fresco, and a fried egg

#### Counter Culture **Coffee Training** Center

Durham, North Carolina-based Counter Culture Coffee is set to open a barista-training center this month. Stop by at 10 a.m. each Friday for a free tasting, or pop in throughout the

week to geek out over all things java, with classes on everything from espresso to milk science to manual brewing. 85 1/2 Spring Street; counterculture coffee.com

#### High Wire Distilling Company

Locals like to say that Charleston is a "drinking town with a history problem." Visit this distillery for a taste and learn how they craft sorghum whiskey, botanical gin, and rums, including a rhum agricole, one

of only two made in the country. 652 King Street; highwiredistilling .com

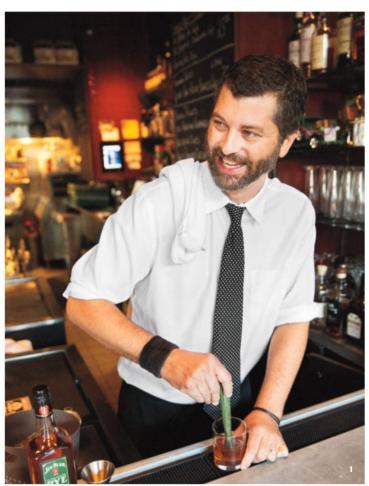
#### **Oyster Point** Historic Walking **Tours**

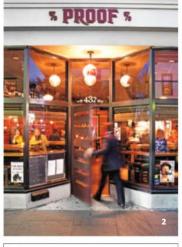
Walking tours are as plentiful as debutantes in Chucktown, but they aren't all equal. The Oyster Point team leads the pack with their small group tours that cover about 2 miles of territory with personable guides well versed in the history and lore of the city. *oysterpoint* tours.com



#### The Daily

Although they sell hearty breakfast sandwiches, pastries, Stumptown coffee, and gourmet provisions (Anson Mills grains, pickles from sister restaurant Butcher & Bee), this spot just north of Spring Street really trades in juice. Expect the usual freshly squeezed citrus suspects, plus a whole roster of other fruits and veggies, including kale and











apple-and-beet (with a kick of jalapeño). 652 B King Street; shopthedaily.com

#### Elliotborough Mini Bar

Locals know to stop by this intimate space, a salon well suited for conversation, for the nightly happy hour (5 to 7 p.m.; \$2.50 pints, \$5 wine) and nearnightly live music. On Tuesdays, guest chefs from around town take over owner Anna Faenza's tiny kitchen for weekly pop-up dinners. 18 Percy Street; elliotboroughminibar.com

#### Proof

Bartender/proprietor Craig Nelson has built something of a cult

following for his no-nonsense approach to libations. This is an honest cocktail bar with expertly crafted drinks, from pre-Prohibition classics to the perfect G&T. (Don't come looking for cookie-rimmed martini glasses.) And if whiskey's your thing, just put yourself in his hands. Trust us. 437 King Street; *facebook* .com/proofcharleston

#### Saint Alban

Brooks Reitz (the man behind the Jack Rudy line of cocktail mixers) recently unveiled this European-inspired coffee shop-tea room-wine bar, making it one of the newest kids on the

ever-expanding Upper King block. Start the day with freshly pressed juices, Bellocq teas, and single-origin coffee. Come back to snack on Castelyetrano olives and marinated tomatoand-ricotta tartinettes with a glass of sherry. 710 King Street; saintalbanallday.com

#### Warehouse

Potent punches, beerbased cocktails, and highbrow bar food (red lentil hummus, confit chicken wings) keep the crowd hanging tough until last call at this Cannonborough-Elliotborough neighborhood bar. 45 Spring St.; weare warehouse.com

### SHOP

#### Candlefish

At this candle shop equivalent of an apothecary, browse hundreds of handpoured pillars and votives, including the whole line from locally made Rewined. Take a candle-making class (from \$35) to learn how to create soy-wax luminaries. 71 Wentworth Street, Suite 102; candlefish.com

#### The George Gallery

This fine-art gallery perfectly juxtaposes new and old Charleston: A renovated historic home holds works from some of

the most forwardthinking contemporary Southern artists, such as painter Paul Yanko. 50 Bogard Street; georgegallery art.com

#### Ibu

Susan Hull Walker founded Ibu in 2013 to work with women's cooperatives around the world, encouraging economic selfsufficiency and showcasing global textile traditions. At her newly built brick-and-mortar location in downtown Charleston, you can buy the wares of these female artisans, from vintage-silk tunics to ikat clutches. 183 King Street; ibumovement.com









## BIGGER ISN'T ALWAYS BETTER.

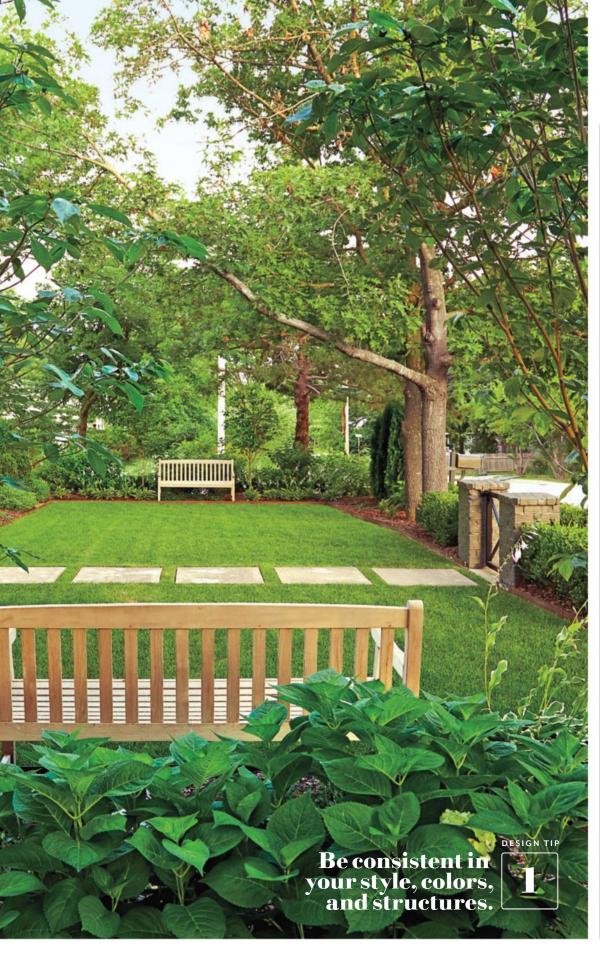
That's the message garden designer Daniel Keeley sends from his home in Fayetteville,

Arkansas. On a lot of

less than a fifth of an acre, he's integrated a house, front garden, perennial garden, fountain garden, cabana, courtyard, rear garden, and vegetable garden. His effort proves the size of an area isn't as important as how cleverly it's used.

Daniel was searching for a small, affordable house to make his own when he stumbled upon a 1,004-square-foot fixer-upper in a desirable Fayetteville neighborhood. What followed was an astonishing transformation that stemmed from remodeling the house and surrounding it with garden rooms that share a unified look.







**FRONT** 

THE BIG IDEA :: Update the house's facade and pair it with a welcoming, neat-as-a-pin front garden for tremendous curb appeal.

THE PLANTS:: Boxwoods, dogwoods, hydrangeas, hostas, ornamental grasses, annuals, and a fescue lawn

THE DETAILS :: Daniel kept the house's metal roof but replaced the windows, front door, and lighting. He also swapped out the old vinyl siding for brick and painted it a dark gray color, Black Fox (7020) by Sherwin-Williams, that complements the roof.

The symmetrical house front dictated a symmetrical design for the garden. Large, matching planters are centered on the main windows and hold boxwood topiaries, asparagus ferns, and white fan flowers. Matching benches echo one another on each side of the lawn. The street planting consists of mirrored beds of clipped boxwoods and annuals. New brick columns and a metal gate give the yard an outdoor-foyer feel.

The original concrete walk was slightly off-center with the door. To disguise this and give the walk an upscale look, Daniel used a concrete saw to cut the solid slab into six sections with bands of grass planted between them. Now they look more like pieces of expensive cut stone.







## THE **PERENNIAL**

THE BIG IDEA :: Add an attractive, low-maintenance side yard to take you from front to back.

THE PLANTS :: Chaste tree, artemisia, Russian sage, blue salvia, white dianthus, white gaura, 'Diamond Frost' euphorbia, 'Beyond Blue' blue fescue, silver maple, and boxwoods

THE DETAILS :: A gravel path bordered by steel edging bisects the side yard and leads you past flowering perennials to a fountain that acts as a focal point. The cool colors used here-green, white, silver, blue, and purple—match those found throughout.









BEFORE

## THE CABANA & VEGETABLE GARDEN

THE BIG IDEA :: Convert the old carport and shed in the back into a cabana to create a covered dining area and multipurpose room. Add a small vegetable garden between the cabana and rear fence.

THE PLANTS :: Matching evergreen topiaries in pots decorate the cabana. Assorted summer veggies, such as tomatoes and collards, fill the raised beds.

THE DETAILS :: Daniel painted the structures the same color as the house, hung draperies made of weather-resistant Sunbrella fabric on three sides, and added a stainless steel gas grill. A rectangle of artificial turf serves as an area rug atop the existing concrete slab, which is no longer used for parking.

Three planting boxes rest on gravel between the cabana and back fence. Grapes grow on the fences. "I'm a novice vegetableand-fruit gardener," admits Daniel. "It's an experiment for me, but I love it."





#### COURTYARD

THE BIG IDEA :: Create an additional space for dining and relaxing that's accessible from the house, fountain garden, and cabana.

THE PLANTS :: Potted boxwoods, azaleas,

liriope, and containers of annuals

THE DETAILS :: Gravel provides an inexpensive, easy-to-maintain, permeable surface. Next to a glasstopped dining table sits a steel fire pit with gas burners inside. When the fire pit isn't being used, Daniel covers it with a stone slab to make a coffee table.









THE BIG IDEA :: Devote the space behind the old shed to a hidden garden.

THE PLANTS :: Four dogwoods in large containers,

asparagus ferns, potted boxwoods, and various green-and-white annuals

THE DETAILS :: Turn the corner from the vegetable garden to discover a secluded gem next to the former shed. Just as in the front garden, matching benches invite you to sit. @



Every great Southern breakfast is built from three essentials: bacon, eggs, and grits. Master the basics. Then spin them into a spectacular meal with our gussied-up twists. You'll be the culinary star of the weekend kitchen.

BY JULIE GRIMES
PHOTOGRAPHS BY ALISON MIKSCH



#### MASTER THE

Nail the essentials with our Test Kitchen's foolproof recipes and tried-and-true techniques. After you've perfected these building blocks, try our easy gourmet variations on the following pages.

# BACON EGGS

#### OVEN-ROASTED BACON

Preheat oven to 350°. Place 12 thick **bacon** slices in a single layer on a wire rack coated with **vegetable cooking** spray; place rack in an aluminum foil-lined jelly-roll pan. Bake 40 to 50 minutes or until browned and crisp; cool 5 minutes.

MAKES 6 servings. HANDS-ON 5 min., TOTAL

#### **POACHED EGGS**

Pour water to a depth of 3 inches into a large saucepan. Bring to a boil; reduce heat, and simmer. Add 2 Tbsp. white vinegar. Break 6 large eggs, 1 at a time, into a ramekin, and slip each egg into water, as close to surface as possible. Simmer 3 to 5 minutes or to desired degree of doneness.

MAKES 6 servings. HANDS-ON 5 min., TOTAL

#### FRIED EGGS

Preheat broiler with oven rack 6 inches from heat. Heat 1 Tbsp. olive oil in a large ovensafe nonstick skillet over medium heat. Gently break 4 large eggs into skillet; sprinkle with salt and pepper. Cook 2 minutes. Place skillet in oven, and broil I minute. MAKES 4 servings. HANDS-ON 10 min., TOTAL

# **GRITS**

#### STOVETOP GRITS

Bring 2 tsp. **kosher salt** and 1 qt. water to a boil in a heavy saucepan over high heat. Whisk in 1 cup stone-ground grits, and cook, whisking constantly, 45 seconds. Return to a boil; cover and reduce heat to medium-low. Cook 20 to 25 minutes or until tender. Stir in 2 1/2 Tbsp. butter. Serve immediately. MAKES 6 servings. HANDS-ON 5 min., TOTAL

#### OVERNIGHT SLOW-COOKER GRITS

Stir together 2 cups stone-ground grits, 1/2 cup melted butter, and 1 Tbsp. **kosher salt** in a 5-qt. slow cooker; stir in 6 cups water. Cover and cook on LOW 8 hours. Stir just before serving.

MAKES about 8 cups. HANDS-ON 5 min.; TOTAL

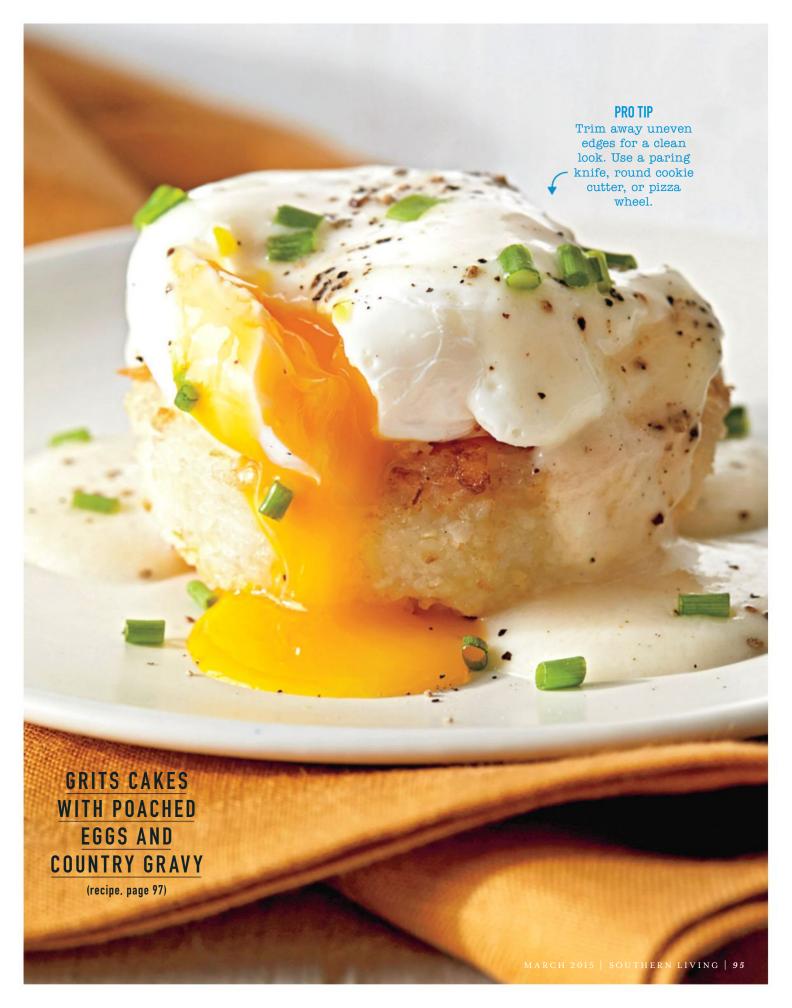
Note: For quicker slow-cooker grits, cook on HIGH 4 hours.

#### **PRO TIP**

For the creamiest results, after cooking grits, stir in 1 cup half-and-half and up to 1 cup cream, a bit at a time, to suit your taste.









#### THE ULTIMATE FRIED EGG SANDWICH WITH BBO BACON

- 8 (1/2-inch-thick) country-style bread slices
- 21/2 Tbsp. butter, melted
  - 4 (3/4-oz.) processed American cheese slices
  - 2 cups chopped butter lettuces
  - 8 BBO Bacon slices
- 1/4 cup mayonnaise
- 4 Fried Eggs (recipe, page 92)
- 1. Preheat broiler with oven rack 5 inches from heat. Brush bread with butter. Broil on an aluminum foil-lined baking sheet 1 to 2 minutes on each side or until lightly toasted.
- 2. Top each of 4 bread slices with 1 cheese slice, 1/2 cup lettuce, and 2 bacon slices. Spread mayonnaise over remaining bread slices.
- 3. Carefully place 1 Fried Egg on each sandwich; top with remaining bread slices.

MAKES 4 servings. HANDS-ON 20 min., TOTAL 20 min., not including bacon or eggs

#### WAFFLED BACON & CHEDDAR GRITS

- 2 cups Overnight Slow-Cooker Grits, cooled completely (recipe, page 92)
- 1 cup (4-oz.) shredded sharp Cheddar cheese
- 4 Oven-Roasted Bacon slices, crumbled (recipe, page 92) Melted butter

Preheat waffle iron to medium-high heat. Stir together first 3 ingredients. Brush hot waffle iron with melted butter. Place about 3/4 cup grits mixture in prepared waffle iron; close and cook 4 minutes or until grits are golden and crisp. Repeat with remaining grits mixture.

MAKES 4 waffles. HANDS-ON 20 min.; TOTAL 20 min., not including grits or bacon

#### WAFFLED GRUYÈRE & HAM GRITS

Prepare recipe as directed, omitting Cheddar cheese and bacon. Stir in 1 cup shredded Gruyère cheese and 1/2 cup chopped ham before cooking.

#### WAFFLED JALAPEÑO & MONTEREY JACK CHEESE GRITS

Prepare recipe as directed, omitting Cheddar cheese and bacon. Stir in 1 cup shredded Monterey Jack cheese and 1 jalapeño pepper, seeded and chopped, before cooking.

#### SHRIMP 'N' GRITS PIE

- 4 cups Overnight Slow-Cooker Grits (recipe, page 92)
- 1 cup jarred marinara sauce
- 1/2 cup grated Parmesan cheese
- 3 large eggs Vegetable cooking spray
- 2 Tbsp. butter
- 1 Tbsp. bacon drippings
- lb. medium-size raw shrimp, peeled and deveined
- 1/3 cup crumbled feta cheese
- 3 thick bacon slices, cooked and crumbled
- 3 Tbsp. torn fresh basil leaves
- 1. Preheat oven to 425°. Stir together first 4 ingredients. Spread mixture in a 10-inch pie plate coated with cooking spray, and bake 1 hour or until browned. Let stand 20 minutes.
- 2. Melt butter with bacon drippings in a large skillet over medium-high heat; add shrimp, and sauté 3 minutes or until pink. Transfer shrimp to a medium bowl. Toss together shrimp and feta; add salt and pepper to taste. Top pie with shrimp mixture, bacon, and basil.

MAKES 6 servings. HANDS-ON 30 min.; TOTAL 1 hours, 50 min., not including grits

#### GRITS CAKES WITH POACHED EGGS AND COUNTRY GRAVY

#### **GRITS CAKES**

- 11/2 cups Overnight Slow-Cooker Grits (recipe, page 92) Vegetable cooking spray
  - 2 Tbsp. bacon drippings GRAVY
- 1/4 cup plus 1 Tbsp. butter
- 1/3 cup all-purpose flour
- 3 3/4 cups milk
  - 1 tsp. kosher salt
  - 1/2 tsp. freshly ground black pepper
  - 1/2 tsp. hot sauce ADDITIONAL INGREDIENTS
  - 6 Poached Eggs (recipe, page 92) Sliced chives
- 1. Prepare Grits Cakes: Spoon 1/4 cup grits into each cup of a lightly greased (with cooking spray) 6-cup muffin pan, smoothing tops. Cover and chill 4 to 12 hours. Remove cakes from pan, and sprinkle with desired amount of salt and pepper. Cook cakes in hot drippings in a large skillet over medium-high heat 3 minutes on each side or until brown. Keep warm in a 200° oven.
- 2. Prepare Gravy: Melt 1/4 cup butter in a large

skillet over medium-low heat. Whisk in flour. Cook, whisking constantly, 1 minute. Gradually whisk in milk; reduce heat to medium, and cook, whisking constantly, 10 minutes or until thickened. Stir in 1 tsp. salt, 1/2 tsp. pepper, 1/2 tsp. hot sauce, and remaining 1 Tbsp. butter.

**3.** Assemble: Place each warm grits cake on a plate; top with 2 Tbsp. gravy and 1 Poached Egg. Sprinkle with chives, salt, and pepper.

MAKES 6 servings. HANDS-ON 30 min.; TOTAL 4 hours, 20 min., not including grits or eggs

#### SOUTHWEST CORNMEAL BACON

Preheat oven to 350°. Stir together 1/3 cup plain yellow cornmeal, 1/4 cup firmly packed light brown sugar, 1/4 tsp. ground cumin, and 1/4 tsp. **ground red pepper.** Dredge 12 thick bacon slices in cornmeal mixture, shaking off excess. Arrange bacon in a single layer on a wire rack coated with **vegetable** cooking spray; place in an aluminum foil-lined jelly-roll pan. Bake 40 to 50 minutes or until crisp.

MAKES 6 servings. HANDS-ON 10 min., TOTAL 55 min.

#### PECAN-ROSEMARY BACON

Preheat oven to 350°. Stir together 1 cup finely chopped pecans, 6 Tbsp. light brown sugar,  $1^{1/4}$  tsp. chopped fresh **rosemary**, and 3/4 tsp. freshly ground black pepper. Dredge 12 thick **bacon** slices in pecan mixture, pressing to adhere. Arrange bacon in a single layer on a wire rack coated with vegetable cooking **spray;** place in an aluminum foil-lined jelly-roll pan. Bake 40 to 50 minutes or until crisp.

MAKES 6 servings. HANDS-ON 15 min., TOTAL 1 hour

#### **BBO BACON**

Preheat oven to 350°. Stir together 5 Tbsp. light brown sugar, 1 Tbsp. chili powder, 1 tsp. ground cumin, and 1/4 tsp. ground red pepper. Dredge 12 thick bacon slices in sugar mixture, pressing to adhere. Arrange bacon in a single layer on a wire rack coated with vegetable cooking spray; place in an aluminum foil-lined jelly-roll pan. Bake 40 to 50 minutes or until crisp.

MAKES 6 servings. HANDS-ON 10 min., TOTAL 55 min.



# Sausage CHICKEN ALFREDO READY IN: 1HOUR 15 minutes

#### Ipkg. Hillshire Farm Smoked Sausage

3 chicken breast halves, cubed 2 theps: butter, divided 2 cleves garlie, minced, divided 2 theps: chopped flat-leaf parsley 1-1/2 tsps: Italian seasoning

1 1/2 tsps. salt

1/2 tsp. ground white pepper 8 oz. pasta, cooked, drained 2 cups heavy cream 2 tsp. Cajun seasoning 1/2 cup grated Parmesan 1. Prepare pasta according to package directions; drain and set aside.

#### Sauté sausage for 5 minutes.

2. Cook chicken in butter, season with salt, white pepper and Italian seasoning in a large skillet over medium-high heat until chicken is no longer pink.

Stir in onion and parsley; cook until onions are transparent.

3. Add garlie cloves, cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins. or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.



# 

Sesame-Chicken Thigh Paillard with Peanut Sauce Recipe, page 100

# Thigh amd Mighty

The humble chicken thigh has a lot going for it—low price, versatility, and great flavor, making it our favorite cut to cook

recipes by THE SL TEST KITCHEN ~ photographs by HECTOR SANCHEZ

MARCH 2015 | SOUTHERN LIVING

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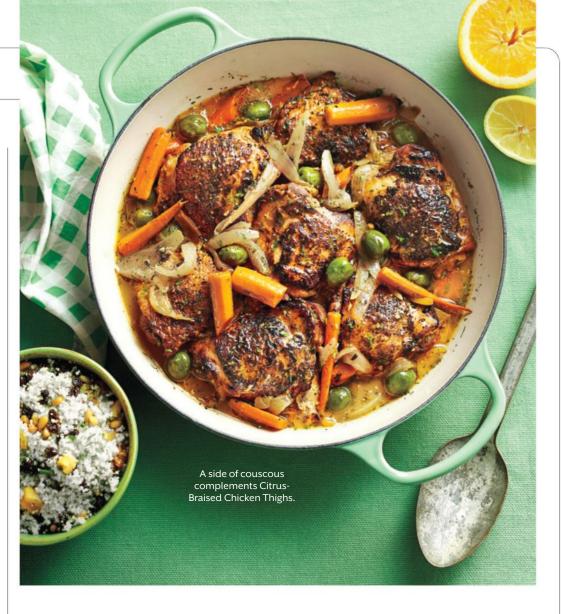
TECHNIQUE TAKEAWAY:
PAILLARD

#### SESAME-CHICKEN THIGH PAILLARD WITH PEANUT SAUCE

Paillard is a French cooking term used to describe a thinly pounded piece of meat that cooks quickly. This recipe gives you a flavorful weeknight meal that's on the table in less than 45 minutes.

- 6 skinned and boned chicken thighs
- $1^{1/2}$  tsp. kosher salt, divided
- 1/2 tsp. black pepper, divided
- 1/4 cup all-purpose flour
- 2 large eggs, lightly beaten
- 2 cups panko (Japanese breadcrumbs)
- 1/4 cup sesame seeds
- 1/4 cup canola oil Peanut Sauce
- **1.** Place each chicken thigh between 2 sheets of plastic wrap, and flatten to <sup>1</sup>/<sub>4</sub>-inch thickness, using a rolling pin or flat side of a meat mallet. Sprinkle thighs with 1 tsp. salt and <sup>1</sup>/<sub>4</sub> tsp. pepper.
- 2. Place flour in a shallow dish. Place eggs in a second dish. Stir together panko, sesame seeds, and remaining ½ tsp. salt and ¼ tsp. pepper in a third dish. Dredge chicken in flour; shake off excess. Dip in eggs, and dredge in panko mixture, pressing to adhere.
- **3.** Cook 3 chicken thighs in 1 Tbsp. hot oil in a large nonstick skillet over medium heat 3 minutes. Add 1 Tbsp. oil, turn chicken, and cook 3 minutes or until done. Keep warm in a 200° oven. Repeat procedure with remaining oil and chicken. Serve with Peanut Sauce.

MAKES 4 to 6 servings. HANDS-ON 35 min.; TOTAL 40 min., including sauce



#### **Peanut Sauce**

Process 1/2 cup creamy peanut butter, 1/3 cup soy sauce, 1/4 cup cilantro leaves, 3 Tbsp. rice wine vinegar, 3 Tbsp. lime juice, 3 Tbsp. honey, 3 Tbsp. sesame oil, and 1 tsp. Dijon mustard in a blender or food processor until smooth.

2

TECHNIQUE TAKEAWAY:
BRAISING

#### CITRUS-BRAISED CHICKEN THIGHS

Braising gives you tender, tasty results and a pan sauce to boot.

Kosher salt Black pepper

- 8 bone-in, skin-on chicken thighs, trimmed
- 2 Tbsp. olive oil
- 2 carrots, sliced
- 1 yellow onion, sliced
- 3 garlic cloves, minced
- 1 cup fresh orange juice
- 2 Tbsp. fresh lemon juice
- 1/2 tsp. ground cumin
- 1/2 cup green olives, pitted
- 1 Tbsp. chopped fresh flat-leaf parsley
- 1. Sprinkle salt and pepper over chicken. Cook 4 chicken thighs in 1 Tbsp. hot oil in a large Dutch oven over medium-high heat 6 minutes on each side. Remove chicken; wipe Dutch oven clean.

Repeat with remaining 1 Tbsp. oil and 4 chicken thighs. Reserve 1 Tbsp. drippings in Dutch oven.

- 2. Reduce heat to medium; add carrots, and cook, stirring occasionally, 2 minutes.
  Add onions, and cook, stirring occasionally, 5 to 7 minutes or until tender. Add garlic, and cook, stirring occasionally, 1 minute. Stir in orange juice, lemon juice, and cumin. Increase heat to high, and bring to a boil.
- **3.** Add chicken and olives. Reduce heat to medium-low; cover and simmer 35 to 40 minutes or until meat pulls away from bone. Just before serving, stir in parsley, and add salt and pepper to taste.

MAKES 4 to 6 servings. HANDS-ON 55 min.; TOTAL 1 hour, 30 min.



3

TECHNIQUE TAKEAWAY:
GRILLING

#### CHICKEN, FARRO, AND VEGETABLE SALAD WITH LEMON VINAIGRETTE

Grilling the chicken and vegetables gives this healthy and hearty salad a smoky, sweet flavor. If you prefer, substitute sliced celery for fennel and pearl barley or wheat berries for farro.

- 4 skinned and boned chicken thighs, trimmed
  Lemon Vinaigrette, divided
- 1 cup uncooked farro
- 2 1/4 tsp. kosher salt, divided
  - 2 garlic cloves, peeled
- 3/4 tsp. black pepper, divided
- 1/2 red onion, cut into wedges
- 1 fennel bulb, thinly sliced

- 10 sweet mini peppers, halved and seeded
- 11/2 tsp. olive oil
- 1/2 cup loosely packed fresh flat-leaf parsley leaves
- 1/3 cup torn fresh basil leaves
- 1 Tbsp. fresh thyme leaves
- 1. Place chicken and 1/4 cup Lemon Vinaigrette in a 1-gal. zip-top plastic freezer bag. Seal and turn to coat. Chill 30 minutes. (Reserve and chill remaining vinaigrette.)
- 2. Meanwhile, cook farro according to package directions, adding 1 tsp. salt and 2 garlic cloves before bringing to a boil. Drain and rinse; discard garlic, and transfer farro to a large bowl.
- **3.** Preheat grill to 350° to 400° (medium-high) heat. Remove chicken from marinade, discarding marinade in bag. Sprinkle chicken with 1/4 tsp. each salt and black pepper. Grill chicken, covered with grill lid, 4 to 5 minutes on each side or until done. Transfer to a platter; cover with foil.
- **4.** Toss together onion, next 3 ingredients, and remaining 1 tsp. salt and ½ tsp. black pepper. Place vegetables in a large grill basket, and grill, covered with grill lid, 10 to 12 minutes or until vegetables start to char and soften, stirring and turning every 2 minutes. Transfer vegetables to bowl, and cover with foil.
- **5.** Coarsely chop chicken; toss with farro, vegetables, parsley, basil, thyme, and ½ cup chilled reserved Lemon Vinaigrette. Season with salt and pepper, and serve with remaining vinaigrette.

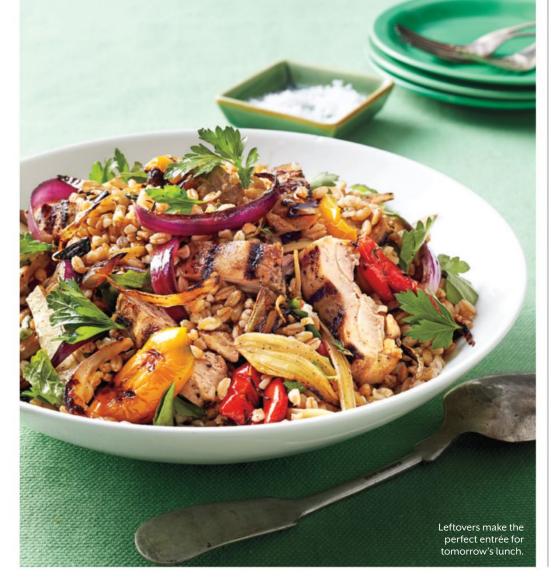
**MAKES** 6 to 8 servings. **HANDS-ON** 50 min.; **TOTAL** 1 hour, 30 min., including vinaigrette



- 2 tsp. lemon zest
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. white wine vinegar
- 1 Tbsp. Dijon mustard
- 1 Tbsp. honey
- 1 small garlic clove, pressed
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 1/2 cup olive oil

Whisk together first 8 ingredients; add oil in a slow stream, whisking constantly until smooth.

MAKES about <sup>3</sup>/<sub>4</sub> cup. HANDS-ON 10 min., TOTAL 10 min.



# Describing our bread only takes one letter: Mmmmmmmm.



Enjoy Nature's Own, America's Favorite Bread Brand\*. Baked for you without artificial preservatives, colors, flavors or high fructose corn syrup.



4

TECHNIQUE TAKEAWAY: MARINATING

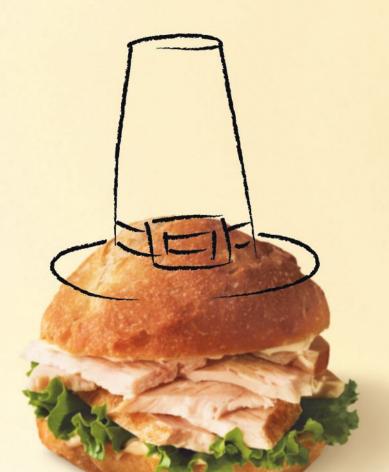
#### GARLIC-YOGURT-MARINATED CHICKEN THIGHS

Tangy yogurt tenderizes the meat and balances the heat from the jalapeño peppers. Grill indoors on a grill pan, or rev up the outdoor grill. Steamed sugar snap peas round out the meal.

- 8 garlic cloves, smashed
- 2 jalapeño peppers, tops removed
- 1 large shallot, quartered
- 1 Tbsp. kosher salt
- 1 tsp. ground cumin
- 6 Tbsp. olive oil, divided
- 1 lime
- 1 Tbsp. fresh lime juice
- 3/4 cup plain 2% reduced-fat Greek yogurt
- 6 Tbsp. honey
- 8 skinned and boned chicken thighs
- 1. Process first 5 ingredients and 2 Tbsp. oil in a food processor until finely ground. Cut a thin slice from each end of lime. Peel lime; cut away bitter white pith. Add peeled lime and 1 Tbsp. juice to processor; process until smooth.
- **2.** Whisk together yogurt, honey, 2 Tbsp. oil, and garlic mixture in an 11- x 7-inch baking dish. Add chicken to marinade, turning to coat. Cover and chill 8 hours.
- **3.** Preheat oven to 400°. Heat remaining 2 Tbsp. oil in an ovenproof grill pan over mediumhigh heat. Remove chicken from marinade, discarding marinade. Cook chicken in hot oil 4 minutes; turn chicken. Transfer pan to oven, and bake 10 minutes or until done.

**MAKES** 4 servings. **HANDS-ON** 25 min.; **TOTAL** 8 hours, 35 min.







## Give Thanks on a Tuesday.



Slow Roasted and Carved Thick. Oscar Mayer Carving Board gives you all the taste of Thanksgiving any day of the year.

It's Holiday, Any Day Food. It's Oscar Mayer.

**TECHNIQUE TAKEAWAY:** ROASTING

#### ROASTED CHICKEN **THIGHS WITH HERB BUTTER**

Roasting chicken is a great weeknight technique because it's hands-free and hard to mess up. Let the cooked chicken stand for about 10 minutes before serving so the meat has time to relax and soak up any cooking juices.

- 1/2 cup butter, softened
- 2 garlic cloves, minced
- Tbsp. chopped fresh oregano
- 2 Tbsp. chopped fresh flat-leaf parsley
- 2 Tbsp. sliced fresh chives
- 11/2 tsp. kosher salt
  - 1 tsp. loosely packed lemon
- 1/2 tsp. freshly ground black pepper
- 8 bone-in, skin-on chicken thighs
- 1 Tbsp. olive oil **Goat Cheese Mashed Potatoes**
- 1. Preheat oven to 425°. Stir together first 8 ingredients in a small bowl until well combined.
- 2. Loosen skin from each chicken thigh without totally detaching skin; spread butter mixture under skin. (Discard any remaining butter mixture.) Replace skin; brush thighs with oil, and sprinkle with desired



amount of salt and pepper. Place thighs on a lightly greased (with cooking spray) wire rack in an aluminum foil-lined jelly-roll pan.

3. Bake at 425° for 50 minutes or until a meat thermometer inserted into thickest portion of a chicken thigh registers 165°. Let stand 10 minutes. Serve with Goat Cheese Mashed Potatoes.

MAKES 4 to 6 servings. HANDS-ON 35 min.; TOTAL 2 hours, 15 min., including potatoes

#### **Goat Cheese Mashed Potatoes**

- 4 russet potatoes (about 2 lb.), peeled and cut into 2-inch cubes
- 2 oz. goat cheese
- 3 Tbsp. unsalted butter
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 2/3 cup milk Garnishes: chopped fresh chives, crumbled goat cheese

Bring potatoes with water to cover by 2 inches to a boil in a medium saucepan over high heat; reduce heat to medium. Simmer 25 minutes or until tender. Drain and return to pan. Add goat cheese and next 3 ingredients; mash with a potato masher until cheese and butter melt. Gradually add milk, mashing to desired consistency.

MAKES 4 to 6 servings. HANDS-ON 25 min., **TOTAL** 50 min.

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# A Fresh Fiesta

Baja and Beijing collide in a healthy new way with taco night



### SESAME CHICKEN **TACOS**

- 6 skinned and boned chicken thighs, cut into small pieces
- 3 Tbsp. low-sodium soy sauce, divided
- 1/4 tsp. kosher salt
- 1/4 cup plus 1 1/2 tsp. cornstarch, divided
- 2 Tbsp. canola oil
- 1<sup>1</sup>/<sub>2</sub> Tbsp. honey
  - 1 Tbsp. dark sesame oil
  - 2 tsp. rice vinegar
  - 1 tsp. sambal oelek (chile paste)
  - 1 large garlic clove, minced
  - 3 Tbsp. coarsely chopped dry-roasted peanuts
- 3/4 cup celery slices
- 8 (6-inch) fajita-size corn tortillas, warmed
- 1/3 cup sliced green onions
- 1/2 red bell pepper, sliced
- 1. Place chicken and 1 Tbsp. soy sauce in a large zip-top plastic bag; seal bag. Let stand at room temperature 30 minutes. Remove chicken; discard marinade. Sprinkle chicken with salt. Place 1/4 cup cornstarch in a shallow dish. Toss chicken with cornstarch.
- 2. Sauté half of coated chicken in 1 Tbsp. hot oil in a large skillet over medium-high heat 6 minutes or until done. Remove chicken; drain on paper towels. Repeat procedure with remaining 1 Tbsp. oil and coated chicken.
- **3.** Whisk together honey, next 3 ingredients, and remaining 2 Tbsp. soy sauce and 1 1/2 tsp. cornstarch in a small microwavesafe bowl. Microwave at HIGH 11/2 minutes or until thickened, stirring twice. Stir in garlic. Toss together honey mixture, chicken, peanuts, and celery; divide among tortillas. Top with green onions and bell pepper slices.

MAKES 4 servings (serving size: 2 tacos). HANDS-ON 30 min., TOTAL 1 hour



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\*Per 3.5 oz portion. Contains 200mg of ALA per 56g serving, which is 15% of the daily value for ALA (1.3g).

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PAM LOLLEY, MASTER OF EDIBLE FLOURISHES, SHARES A RECIPE FOR

# CANDIED CARROT CURLS



Channel your inner pastry chef and elevate your cake with these vibrant embellishments that are a cinch to make. Best of all. they are as tasty as they are beautiful, adding sweetness. texture, and whimsy. Make up to five days ahead, and layer between sheets of wax paper in an airtight container. Store at room temperature.



PREPARE CARROTS

Preheat oven to 225°. Line a baking sheet with parchment paper, and lightly grease with vegetable cooking spray. Remove 15 to 20 long strips from 1 or 2 large peeled carrots, using a vegetable peeler. (Strips will get wider as you get close to the core of the carrot.)



COOK AND DRAIN

Bring I cup water and I cup sugar to a boil in a large heavy-duty saucepan over medium-high heat. Add carrot strips, and reduce heat to medium-low. Simmer carrot strips I5 minutes. Drain in a wire-mesh strainer, and cool 5 minutes.



**BAKE THE STRIPS** 

Spread cooked carrot strips I inch apart in a single layer on prepared baking sheet. Bake at 225° for 30 minutes. As the carrot strips bake, they will begin to look translucent. Remove from oven. (Strips will be warm but cool enough to handle.)

CREATE THE CURLS

Working quickly, wrap each carrot strip around the handle of a wooden spoon, forming curls. Gently slide off spoon. Sprinkle with sugar, if desired. Let curls sit at room temperature until completely dry (about 30 minutes).

MAKES 15 to 20 curls HANDS-ON 15 min.
TOTAL 1 hour, 35 min.



Advertisement

# **SMART SOLUTIONS** for the **SOUTHERN COOK**

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### This Month: An Italian Secret

The trick to more flavorful pasta is to undercook it by 1 minute in plenty of boiling salted water. Drain well, then stir into your warm sauce, allowing the pasta to finish cooking and soak up extra flavor from the herbs and spices.





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# Try a New Stew

You're three steps away from a kid-friendly, company-worthy meal

### SAUSAGE-AND-BEAN STEW

This dish is so easy: Just brown your favorite smoked sausage, toss the ingredients together, and let the slow cooker do the rest. All you need to round out the meal is a simple green salad and loaf of crusty bread.

- 1 lb. smoked sausage
- 2 Tbsp. olive oil
- 1 (48-oz.) container reduced-sodium chicken broth
- 3 cups dried great Northern beans
- 2 cups chopped yellow onion
- 3/4 cup chopped carrot
- 1/2 cup chopped celery
- 10 garlic cloves, sliced
- 1 Tbsp. chopped fresh sage
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1 Parmesan cheese rind
- 1 fresh rosemary sprig Garnishes: chopped fresh parsley, Parmesan cheese
- 1. Cut sausage into 2-inch pieces, and halve sausage pieces lengthwise, cutting to but not through other side. Cook half of sausage in 1 Tbsp. hot oil in a large skillet over medium-high heat 2 minutes on each side or until browned. Transfer sausage and drippings to a 7-qt. slow cooker. Repeat with remaining sausage and oil.
- **2.** Add I cup broth to skillet, and bring to a boil over medium-high heat, stirring to loosen browned

bits from bottom of skillet. Boil 1 minute or until reduced by half. Stir beans, next 8 ingredients, boiled broth mixture, 3 cups water, and remaining broth into slow cooker. Cover and cook on HIGH 7 hours or until beans are tender. Discard cheese rind.

**5.** Stir mixture with rosemary sprig 30 seconds to 1 minute; discard rosemary. Remove 1 cup beans, and process in a blender 1 to 2 minutes or until smooth. Stir pureed bean mixture into slow cooker. (Repeat procedure with 1 more cup beans, if a thicker consistency is desired.) Serve immediately.

MAKES about 4 qt. HANDS-ON 35 min. TOTAL 7 hours, 35 min.



photograph by ALISON MIKSCH

Save rinds of hard

cheeses like Parmesan to add flavor and depth to slowsimmered soups

and stews.



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# Crazy for Carrot Cake

Perfectly spiced cake, brown sugar-kissed frosting and whimsical curls take the humble classic to new heights

### THE ULTIMATE CARROT CAKE

These layers are tender, so remove from pans carefully!

- 11/2 cups chopped pecans
  - 1 Tbsp. butter, melted
- 1/8 tsp. kosher salt
- 21/2 cups all-purpose flour
  - 2 tsp. baking soda
- 11/2 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 1/2 tsp. table salt
- 1/2 cup butter, softened
- 1 cup granulated sugar
- 1 cup firmly packed light brown sugar
- 1/2 cup canola oil
- 3 large eggs
- 3/4 cup buttermilk
- 2 tsp. vanilla extract
- 3 cups grated carrots
- 1 cup peeled and grated Granny Smith apple
- 1 cup sweetened flaked coconut
  - Brown Sugar-Cream Cheese Frosting
  - Candied Carrot Curls (recipe, page 110)
- **1.** Preheat oven to 350°. Toss together first 3 ingredients;

Spread in a single layer in a foil-lined pan. Bake 10 minutes or until toasted, stirring once.

GREAT GARNISH

Impress guests with these easy

2. Stir together flour and next 4 ingredients. Beat butter and both sugars at medium speed with an electric mixer until blended. Add oil; beat until blended. Add eggs, I at a time, beating just until blended.

**3.** Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Stir in vanilla; fold in carrots, next 2 ingredients, and 1 cup toasted

pecans. Spoon batter into 3 greased (with shortening) and floured 9-inch round cake pans.

**4.** Bake at 350° for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 15 minutes. Remove from pans, and cool completely. Spread Brown Sugar-Cream Cheese Frosting between layers and on top and sides of cake. Top with Candied Carrot Curls and remaining toasted pecans.

MAKES 12 servings. HANDS-ON 1 hour; TOTAL 4 hours, 35 min., including frosting and carrot curls

### Brown Sugar-Cream Cheese Frosting

Beat 2 (8-oz.) packages **cream cheese**, softened; ½ cup **butter**, softened; and ¼ cup firmly packed **light brown sugar** at medium speed with an electric mixer until creamy. Add 2 tsp. **vanilla extract**, and beat until blended. Gradually add 7 cups **powdered sugar**, beating at low speed until blended. Increase speed to high; beat 1 minute or until smooth.

MAKES about 5 cups. HANDS-ON 10 min., TOTAL 10 min.

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# The Plane Truth

Welcome to an age of air travel where the only Southern comfort you'll find is on an elusive bar cart

f you fly in from Birmingham you'll get the last gate,
If you blew in from Boston, no, you sure won't have to wait,
And I'm learning ...

-Hank Williams, Jr.

All I wanted was a peanut.

"We have no food on this flight," the flight attendant said. A sip of water, then? Or, though I knew it was an impossible dream, a drop or two of ginger ale?

The duration of the flight did not permit it, I was told ... in coach. Time, like all things, is just bigger in first class.

It is hard these days, to be a Southerner in the wild blue yonder,

to be a boy from Alabama who tries to slip the surly bonds of earth. The grand days of Southern flight might not be over, but it is sure different, if you need to go from Memphis to Mobile or Baton Rouge to anywhere.

You can get a peanut up North, on a long flight, but you will play heck getting one as you fly over Georgia and Alabama, *which is where they come from*. But I can do without a salty snack. I do not need ginger ale. It's everything else that makes me want to Go Greyhound.

The conversations have a sameness to them these days, up high. I noticed it when  $\,$ 

I was halfway through a long book tour, doing the same crossword for the third time. People around me thought I was real smart. Night was falling, and the young traveler next to me was trying to get home to Tampa after working in Louisiana. The young traveler showed me a picture of a bulldog puppy and said they would see each other again, someday, after connections in Miami and I think Saskatchewan. I did not tell the young traveler that, by the time he finally got home, the dog might not love

It did not used to be this way for the ragged, hypertensive Southern flier. I remember a gilded

him anymore.



age, when carriers here flew to actual places we wanted to go-in the region and beyond—on real planes with seats designed for adult humans, an age when every single flight from every decentsize city did not have to connect in Atlanta or Charlotte or Nepal. I remember flying nonstop from Birmingham to Tampa, New Orleans, Fort Lauderdale, Nashville. I remember when planes were not pitiful; now, some are so skinny I feel like I am being shot out of a cannon. Disembarking, now, reminds me of those tiny cars in the circus, the ones that emit an endless stream of clowns. Some days, I think I shall not fly at all. I will just burn \$500 on the sidewalk, line up 50 strangers, and see how many of us we can stuff in a phone

booth. With a one-bag minimum.

You can say times are tough all over, but down here the airlines have canceled so many flights that the only way to get around is to hop a freight. It would not be so bad if they did not rub it in. Many nights I sit in front of my television as sparkling, majestic planes glide through the clouds, the reclining passengers sipping Champagne on the way to Paris. The next day I board a Sopwith Camel and stumble off wild-eyed, smelling like jet fuel and something called Bloody Mary Mix.

And you can keep your dadgum pretzels.





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Look for

stories.

SPRING STYLE A Tribute to Moms

Perhaps no one is more influential in a Southern woman's life than her mom. That's why we dedicate this section to the original style icons: mothers. Last fall, we asked you to send vintage photos of your mothers and grandmothers, and the topic struck a chord. You were keen to gush about your matriarchs, and even West Virginia native Jennifer Garner chimed in. We used your photos and mom-approved tips to create this month's stories, proving that despite all the new trends, blogs, and gadgets, Mama's pearls of wisdom never go out of style.

- MOM'S STYLE IS BACK New accessories, inspired by her closet circa 1950
- F8 MY MOM. THE BEAUTY ICON Advice from the gals who taught us all we know
- F14 THE SOUTH'S MOST STYLISH MOMS Busy mothers' get-ready shortcuts
- F20 MY FIRST LADIES **Editor-at-Large Jenna** Bush Hager on her role models
- $F22\,$  1 DRESS, 2 WAYS Wedding-season attire suited for mother and daughter
- F24 THEN AND NOW Timeless beauty tricks and their modern updates
- F28 WHAT MY MOTHER TAUGHT ME Jennifer Garner credits her mom for her laid-back approach to style and life.

We are continuing the celebration of mothers online. Go to southernliving.com/style for more beauty tips and tricks from your mamas. And send us more vintage (pre-1990) pictures to style@southernliving.com.









Pocketbooks reached cult status in the 1950s with sturdy designs that were all about polish and minimal frills. These top-handled beauties help restore order and offer a more elegant (and lighter) take on the tote.

- 1. We love the punchy color on this dainty mini bag. Saffiano Bitsy Bag, \$198; dooney.com
- **2.** Grab our idea of a briefcase: a crisp carryall with plenty of space for your MacBook Air
- and notepads. Handbag in White, \$39.95; hm.com/us
- 3. Add a bright purse and enliven the simplest of outfits. Merona for Target Large Satchel, \$39.99; target.com
- 4. The black-and-white palette is on-trend for spring. Gianni Bini Braided Handle Satchel, \$109; dillards.com



monochromatic getups. Mara, \$54.95; solesociety.com §

Heather's mother, Betty Chadduck, is known for her sleek bob, seen here in the 1980s.

# My Mom, the Beauty Icon

Like family heirlooms, our ideals of beauty—both inner and outer—are passed down through the generations.

> Here, four Southern Living editors share secrets from their mothers' vanities



HEATHER CHADDUCK HILLEGAS DAUGHTER OF BETTY CHADDUCK

Fondly known as 'Suga,' my mother is a classic beauty-

elegant, tasteful, and timeless. While she taught me it's what's on the inside that matters, she couldn't help being noticed for her stunning looks. A silky, straight bob has always been her signature. From brunette in her twenties to silver in her later years, it perfectly suits her overall polish."

"My mother taught me that blow-drying hair until it is completely dry and no longer damp keeps every hair in place." Ultra CHI Red Pro Dryer, \$149.95; ulta.com

"We always prep hair with a smoothing serum." Straight Blow Dry, \$30; bumble andbumble.com

"This red lipstick is her staple. It's the first thing she puts on in the morning, and it often matches her nails." Rouge

PARFUM

"Early on, Suga fell in love with Chanel No. 5,

and she still wears it today. As a teenager, she

used to wander into department stores to

sneak a quick spritz before a date."

No. 5 Parfum, \$125; chanel.com

"My mom would never go to bed without a clean and moisturized face. Her gorgeous porcelain skin is proof that a diligent routine really does keep wrinkles away and skin looking fresh." Olay Regenerist Micro-Sculpting Cream, \$25.99; target.com

Allure in Pirate, \$35; chanel.com

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### SPRING STYLE GUIDE



"This doesn't take the place of a good tease at the crown, but it does help hold volume all day." **Dallas Thickening Spray**, \$28: randco.com

"Sometimes, I still use my mother's time-saving routine: Set hair and let rollers work their magic while I put on makeup." **Heat Waves Hot Rollers**, \$39.99; conair.com



Jennifer Riddle and her signature blonde locks in 1981.

ASSISTANT EDITOR
ASHLEY RIDDLE WILLIAMS
DAUGHTER OF JENNIFER RIDDLE



# There is an undeniable charm about my mother.

Growing up as the youngest of four in a family that adored practical jokes and impromptu road trips gave her a zest for life that draws people in. She can always be counted on for an uplifting word and be seen donning a stylish getup and the right shade of 'natural' blonde. Early on, I noticed she turned heads. It's no wonder, considering her warm smile, always topped with a swipe of peachy-nude lipstick."

"I am thankful to have inherited my mom's high cheekbones. I use a sweep of light pink highlighter to emphasize them and add a glow." Essential Shimmering Facial Whip, \$1; eyeslipsface.com

"My mom wouldn't dare have

company over without lighting

a candle, and now I won't either. This is my all-time favorite for its citrus scent and mercury glass container." Capri Blue Mercury Glass Jar Candle, \$28; anthropologie.com



"This ring reminds me of my father's pinky ring, which my mom wore on a necklace before passing it on to me." Boyfriend Signet Ring,

Boyfriend Signet Ring, \$330; moonandlola.com

"I'm a third-generation Merle Norman fan. My grandmother has been using the brand religiously since she was 21, and at 84, her skin still looks beautiful." **Gentle Solutions Cleanser**, \$18; merlenorman.com for locations

MERLE MORMAN

routine is the secret to a great complexion. An oil such as this

is ultra-hydrating." **Morning Glory Caffeinated Serum**,

\$59; oneloveorganics.com



"This blush gives a lasting, healthy flush to cheeks-perfect for the fair skin I inherited from my grandmother." Tarte Amazonian Clay in Blushing Bride, \$26; sephora.com

a Hollywood agent offered her an MGM screen test, but my strict Southern Baptist greatgrandmother wouldn't allow it. While she didn't end up a film star, she did become legendary to us and taught her five granddaughters, myself included, to embrace our fair skin and big curls with pride."

"This moisturizer is rich and works overnight, so you wake up with fresh skin." Estee Lauder Advanced Time Zone Night Creme, \$74; esteelauder.com

"I wear this shade every day. It's the same bright pink my grandmother loved, and it has great staying power." L'Oreal Colour Riche Lipcolour in Blushing Berry, \$5.99; target.com

'Baby-soft hands were Tennybelle's signature. I can distinctly remember her using this cream daily." Skin So Soft Aqua Express Hand Lotion, \$5; avon.com



"Because she's a lover of fine teas and beauty products, this is a perfect blend for my mom to sip." Lovely Peach Tea, \$8.75; mybeautytea.com

"I can scarcely

remember a time

when her hands

weren't polished. While

she's not afraid to try

a bold new hue, OPI

Red stays in the rotation."

**OPI Red**, \$9.49;

sallybeauty.com

To say my mom is expressive is an understatement.

She has a smile that seems to stretch from ear to ear, and she's famous for letting her alwaysmanicured hands do half the talking. Among many things, she passed down to me her knack for storytelling and love of beauty products-she has her Bobbi Brown rep on speed dial for when new collections come in. My sisters and I follow her example and would never leave the house without a good attitude and a dab of blush."

are always defined by two coats of jet-black mascara." Ginormous Mascara, \$20; mallybeauty.com

"As any Southern woman knows, the battle against frizz is constant. My mom opts for a smoothing oil for a polished look that can stand up to Florida's humidity." **Deeply Restorative** Smoothing Hair Oil Concentrate, \$25;

kiehls.com



**ASSISTANT EDITOR** PATRICIA WEIGEL SHANNON DAUGHTER OF MARYANN WEIGEL

"Her baby blues

formula that leaves no visible signs of makeup." Maybelline Dream Liquid Mousse Foundation, \$7.49; walmart.co



"Blessed with beautiful, thick hair that always seems to fall just right, my mom swears by this barrel brush. I'm a believer as well." 2 3/4" Olivia Garden NanoThermic Ceramic + Ion Brush, \$26.50; folica.com

HECTOR SANCHEZ (6), STYLING: MARY BETH WETZEL (6); HEADSHOT: CHRIS ELLENBOGEN; VINTAGE PHOTO: COURTESY PATRICIA WEIGEL SH







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restaurant she helped open in Nashville's zero apologies about that."

a bold statement and looks great with a bare face." MAMA ALWAYS SAID: "Smile. It makes you prettier than any cosmetic ever can."





# Supportive and Stylish

When it comes to your shoes, you don't have to sacrifice style for support.

Style Coach **Megan LaRussa Chenoweth** (meganlarussa.com) pairs everyday outfit staples, from casual to dress, with Vionic's line of comfortable and chic shoes that provide your feet with the support they need.





# STYLE STAPLE: CLASSIC DENIM JEANS

Jeans are one of the most versatile items. They can be paired casually with a t-shirt and scarf or dressed up with a blazer. Stay on-trend by cuffing them at the ankle.

# SHOE SOLUTION: DRIVING LOAFER

With Vionic's Orthaheel Technology, you can have superior comfort even while wearing a flat. Select a color or pattern to capture your personal style.

Sydney Drivers; VionicShoes.com, \$129.95

# STYLE STAPLE: BLACK PENCIL SKIRT

Pair this classic with anything from a brightly colored twinset and pearls to a crisp, white oxford shirt and delicate layered necklaces.

# SHOE SOLUTION: ANIMAL-PRINT WEDGE

Add some flair with an animal print. Your look remains classic and clean while your shoes provide a peek into your wild and feisty side!

Antonia Wedge; VionicShoes.com, \$129.95

# STYLE STAPLE: FLIRTY SUNDRESS

Sundresses are the perfect warm-weather staple. Throw one on for easy errands or dress it up for a casual dinner. For cooler days, pair with a denim jacket.

# SHOE SOLUTION: T-STRAP SANDAL

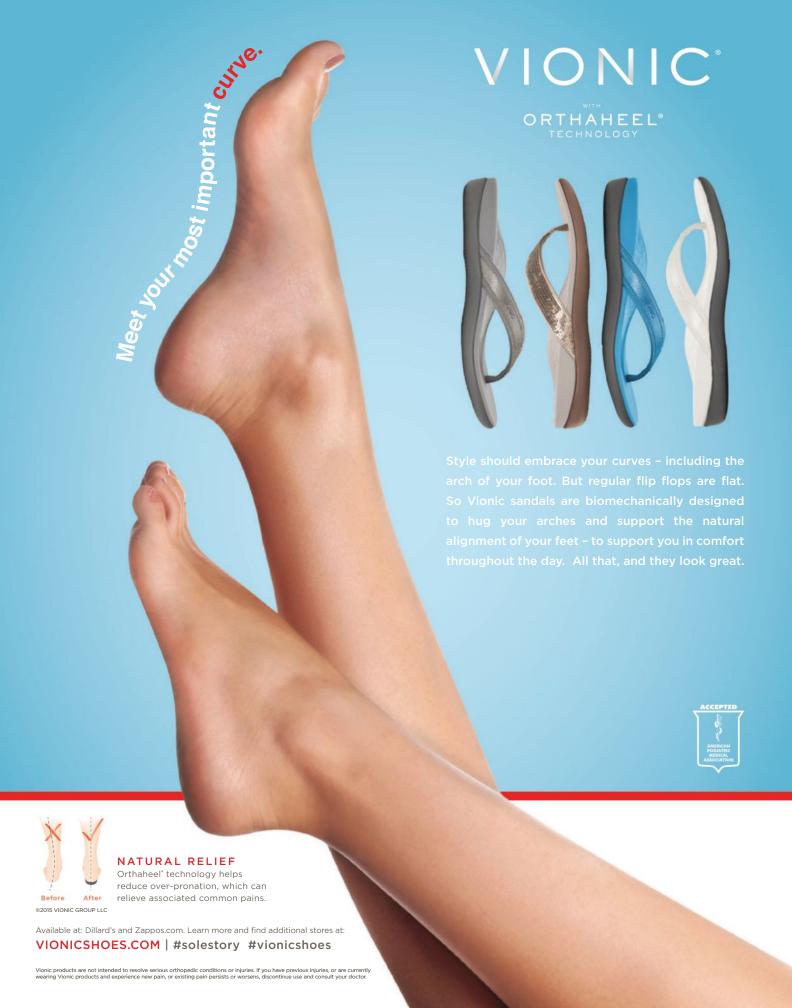
With orthotic support (in a sandal!) and metallic embellishments, you will find both style and comfort in these sandals. Lizbeth T-Strap Sandal; VionicShoes.com, \$99.95



### MORE TIPS FROM STYLE COACH MEGAN LARUSSA CHENOWETH

- Always on your feet? Get all-day comfort and style with Vionic's drivers. For the busy mom on the go, classic loafers look fresh and current with a flowy blouse, pendant necklace and tried-and-true dark wash skinny jeans.
- Transition your look from day to night with an animal-print wedge. With podiatrist-designed support built into this classic yet current style, simply slip out of your flats and into this wedge to instantly elevate your look.
- **Update your sandals** this spring with a pair that looks fabulous and feels even better. Try a pair in marsala, a deep shade of red, that has been named the color of 2015.







**My First Ladies** 

Raised by strong-willed Texas women, Editor-at-Large Jenna Bush Hager learned from an early age that clothes and makeup get you only so far

have a vivid memory of a dress my mom wore when I was 5: It was a gold-and-black, heavily sequined Victor Costa cocktail suit that she sported for a night out with my dad. She looked stunning. Despite so many fading childhood memories, that image of my mother with her 1980s getup-shoulder pads and bolero in place-remains. But then again, every girl has strong emotional ties to watching her mother dress. My own toddler, Mila, adores running into my closet and grabbing my high heels, exclaiming, "Shoe!" It is from watching our mothers that we develop our own personal styles.

It's been my mom's unaffected approach to fashion that I've most admired. Growing up in Midland, Texas, she inherited an easy and effortless attitude toward dressing. Her mother and my namesake, Jenna Welch, scheduled weekly salon appointments and always looked glamorous. I recall her saying in her sweet, singsongy voice, "Girls, go get dressed while I put on my face." But having

"Having grown up in wild, rugged West Texas, my grandmother emphasized the importance of having an independent spirit."

grown up in wild, rugged West Texas, my grandmother emphasized the importance of having an independent spirit and the notion that clothes do not make the woman.

As First Lady, my mom didn't crave being on any best-dressed list or meeting with fashion figureheads. She was there to do a job for our country. She did unintentionally form solid friendships with several famous American designers—the late Oscar de la Renta was a close friend, and she wore his clothes with pride.

In many ways, she learned to dress the part from my grandmother Barbara. Growing up, my cousins and I played dress-up in "Ganny's" closet, which was filled with jewel-toned suits she wore with elegance to public events. When dressing casually around the house, she was more likely to be seen in mismatched Keds. It was an ode to the times but also speaks to the fact that my grandmother isn't afraid to be herself. She's always known, and we've always known, that her humor and wit are what best accompany a suit.

I am grateful for what the women in my life have taught me. When I'm headed out the door, I think of my 95-year-old grandmother Jenna, who has never faltered on her weekly beauty shop routine. I think of my grandmother Barbara, who taught me the importance of being unique-not to mention the appeal of adopting a signature staple: She rarely leaves the house without a string of pearls. And then I recall my mother, who says you don't need to go farther than your local drugstore to buy makeup. But most important to me is all three women's message that beauty is about kindness, grace, and composure. @

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Reader Melissa Miller's grandma Catherine Couch inspired us with her chic stripes.

# 1 Dress, 2 Ways

Say "I do" to these retro-inspired looks that can be styled for mom or daughter

### DAUGHTER'S WAY



[1] C Label Detroit Shoe Cutouts make a classic bootie appropriate for spring. \$47; lulus.com [2] Horn Bangle Set Mix in a few bangles for added shine. From \$19.95; etsy.com/shop/quecraft [3] CoverGirl Colorlicious Lipstick in Honeyed Bloom Look for a hue with hints of peach or pink that won't wash you out. \$5.99; covergirl.com [4] Goldie Straw Clutch Raffia is elegant with gold trim. \$148; jonathanadler.com



### **DAUGHTER'S WAY**

### **EVENING WEDDING**

### **MOTHER'S WAY**



#### SPRING STYLE GUIDE



# Then and Now

We won't give up all of Mama's homespun beauty tricks, but these modern tools give her retro techniques a run for their money



### For Removing Eye Makeup

THE TOOL: LIQUID CLEANSERS
Before, olive oil was used to clean and hydrate skin around eyes. Now, brands use natural ingredients for nourishing solutions that aren't as messy.

Soy Conditioning Eye Makeup Remover,
\$26; fresh.com



### For a Hair Refresh

THE TOOL: DRY SHAMPOOS
Unlike baby powder,
which left Mom's hair
with streaks of white,
a good dry shampoo
goes on clear and
adds texture. Spritz
3 inches from roots.
Powder Bluff, \$37;
kerastase-usa.com

### For a Flawless Complexion

THE TOOL: FACE BRUSHES An oatmeal scrub was a frugal way to get clear skin during the 1960s back-to-nature movement. But today's gals call for efficiency. This cute brush has tiny, pulsating nodules that polish skin in a minute. Plus, it needs to be charged only about twice a year, or every 300 uses. LUNA Mini, \$139; foreo.com



### For a Full and Bouncy Do

THE TOOL: CURLING IRONS Crafty ladies used soda cans and rag curlers to get those retro waves. Gadgets like this one have heat-protecting technology and features such as rotating barrels that do the work for you, delivering curls that last. 3-Day Bender Curling Iron, \$125; shop.thedrybar.com

HECTOR SANCHEZ (3), STYLING, MARY BETH WETZEL (3); DRY SHAMPOO; ALISON MIKSCH; VINTAGE PHOTO; H, ARMSTRONG ROBERTS, CORBIS

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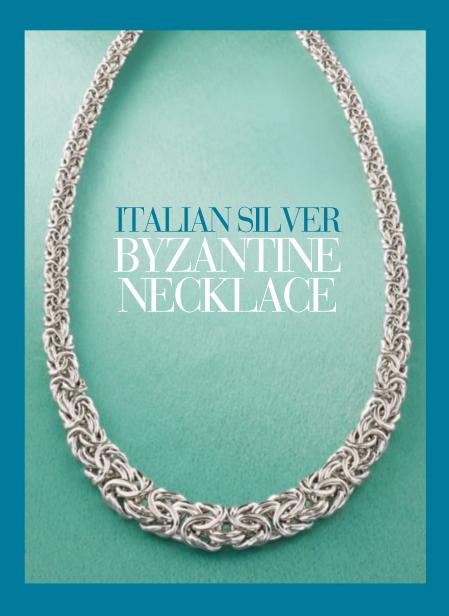
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# NHAT MY NOTHER TAUGHT ME

If Jennifer Garner seems like the real deal, it's because she is. And that's thanks to her mama, Patricia (pictured above in 1956), who raised Jen and her sisters with good Southern values in West Virginia. Here, the megastar introduces us to the most important women in her life and tells us why she wouldn't trade growing up in the Mountain State for anything

photographs by
Miller Mobley
written by

Stephanie Granada



**Sisterly Love** "The only thing my sisters and I fought about growing up was clothes," Jennifer says. Above from left: middle child Jennifer, mom Patricia, younger sister Susannah, and older sister Melissa

# Jennifer Garner

wears many hats—actress, mother, producer, activist, wife—but the role she identifies with most is being a Garner girl, along with her mother, Patricia, and sisters, Melissa and Susannah. Like many Southern women, the actress, who stars alongside Al Pacino and Annette Bening in the upcoming film *Danny Collins*, grew up with *Southern Living*. It's no surprise that Jen, as she is known at home, would want this shoot to be a family affair.

On set, the women were laid-back and friendly. No entourage or demands. No gripes about the wardrobe or unflattering angles. It's a reflection of their upbringing in Charleston, West Virginia, where Patricia pushed humility over vanity. The sisters didn't wear makeup as teens and got \$400 a year for clothes. ("That had to buy everything from our underwear to our shoes," Jen says.)

Even without their natural rapport, there would be no denying the Garners' kinship: The almond eyes and big smiles are prominent shared features. "We are doing this shoot so people can finally stop asking if my lips are real," Jen quips when the photographer points out their resemblance. That trademark, relatable sense of humor also comes from her mother, who entertained the crew with stories of favorite *Southern Living* recipes and a road trip to Auburn, Alabama, last fall for the Texas A&M football game.

After the shoot, we chatted with Jen and her mom about what Patricia taught her girls about food, life, and family.

### ON SISTERHOOD

"Being the middle sister of these three girls is the relationship that defines me more than anything else," Jennifer says. "More than being my kids' mother, more than being my husband's wife, I'm first and foremost the middle Garner girl." Their mom is the central point that keeps them connected. "We all talk on the phone a lot," Patricia says. "And they all talk to me. If they miss each other, I get them caught up."

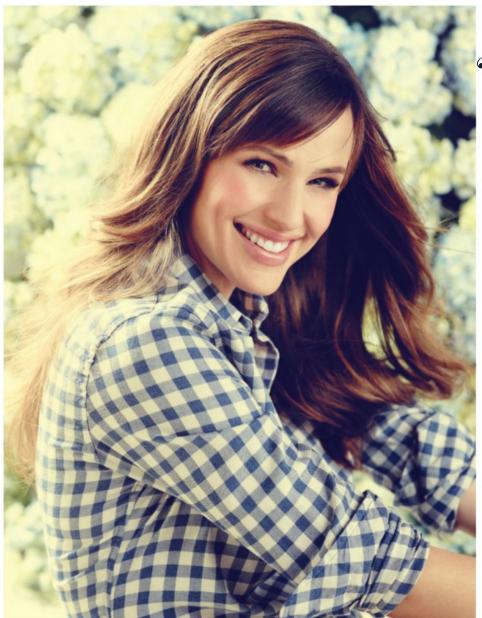
#### ON COOKING

"If you grow up eating good food, you want to make good food," says Patricia, who credits *Southern Living* for teaching her to cook. "I got my first subscription in 1981 and bought the *Annual Recipes* book every year until my bookshelf got filled." Jennifer is also an avid cook, known for making what she calls 'mom foods'—roasts, mashed potatoes and gravy, and her best dish, Grandma Exie Mae Garner's sweet potato pudding.

### ON STYLE

"What my mom did that I valued so much was to not place beauty high on the list of priorities," Jen says. "It was a shock when I got to college to hear people say I was pretty." She still likes to keep things simple when it comes to clothes, saying, "Although I adore it on others, you won't see me wearing many one-shoulder, asymmetrical, cool things. I can't feel like I'm wearing a costume."





### "More than being my

kids' mother, more than being my husband's wife, I'm first and foremost the middle Garner girl."

younger sister, Susannah, still live. She visits often to see family and work with the nonprofit Save the Children. "I'm happy to be anywhere in the state," Jen says. Among her favorite local treasures are the Vandalia Gathering, where "bluegrass plays from under every tree"; artisan Barbara Lantz, an accomplished quilter who made blankets for each of Jennifer's children when they were born; and the New River Gorge class V rapids. "There is nothing better," she says.

### ON INDIVIDUALITY

"We let the girls do their own thing," Patricia says. "I have one daughter who has an MBA, one who is a CPA, and one who is an actress." Jennifer switched majors from chemistry to theater after reading Beth Henley's play *Crimes of the Heart* in college, a move she thought would concern her parents. Patricia recalls, "I think my husband worried that she would be poor her whole life, but bless

his heart, he never told her not to do it."

### ON HARD WORK

Raised on a small subsistence farm in Oklahoma, Patricia learned the value of sweat equity early on. She passed that tenacity on to her girls. "I always had a job," Jen says. "In high school, I worked at a men's clothing shop and babysat. In college, I worked at a summer stock theater for free, building sets and cleaning toilets."

### ON COMMUNITY

"We weren't raising a celebrity; we were raising a daughter," Patricia says of Jennifer's childhood. The actress says she wouldn't trade growing up in West Virginia for anything. "I feel so fortunate to have grown up in a place where people look out for each other," she says. "Community is the one thing people crave most, and it's hard to come by. I grew up with such an excess of it that now wherever I go, the first thing I do is build my group."

#### ON HOME

Jen lights up talking about her home state, where her mom and

### ON PERFORMING

Jennifer's family encouraged her craft from an early age—letting her sign up for every play and musical she could find. "Being the middle child, she was the clown," Patricia says. "I thought Jen would be a writer because she was always making up these little stories. She inherited that trait from my side. My mom was a good storyteller, and my brother was a pretty good liar. He'd tell me 'Oh, Pat, there is no story that can't be made better!'

### ON RAISING CHILDREN

"It's really important for my kids to see that everyone doesn't have the lives they see in Los Angeles," Jennifer says. "That doesn't reflect the rest of the world. I want them to grow up with the Southern values I had—to look at people when they say hello and to stop and smell the roses. If I could do half as good a job as my mom did, I'd be pretty happy."